SINGLE DOCUMENT

‘HUILE D’OLIVE DE HAUTE-PROVENCE’

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PDO (X) PGI ( )

1. NAME(S)

‘Huile d’olive de Haute-Provence’

2. MEMBER STATE OR THIRD COUNTRY

France

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. Type of product

Class 1.5. Oils and fats (butter, margarine, oil, etc.)

3.2. Description of the product to which the name in (1) applies

‘Huile d’olive de Haute-Provence’ is an olive oil characterised by:

- a yellow visual appearance with green reflections that disappear gradually;
- an intense smell dominated by aromas of raw artichoke, apple, banana, freshly cut grass and fresh almond, either combined or alone;
- the taste is delicate, with a dominant flavour of raw artichoke and secondary flavours of banana, grass, apple and fresh almond, either combined or present alone.

Prior to first marketing, the pungency (called ‘fieriness’ later in this document) is greater than or equal to 2 and the bitterness greater than or equal to 1 according to the organoleptic scale of the International Olive Council (IOC).

The free acidity, expressed as oleic acid, must not exceed 0.8 g/100 g of olive oil. The peroxide value is restricted to 15 milliequivalents of oxygen peroxide for each kilogramme of olive oil when first marketed.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

‘Huile d’olive de Haute-Provence’ is obtained from olives or oils from the following varieties:

- aglandau (80-100%)
- picholine, bouteillan, tanche and old local varieties (varieties planted before the frost of 1956 and represented by a significant number of trees in the production area) (0-20%).

3.4. Specific steps in production that must take place in the defined geographical area

All of the processes, from the production of the olives to their transformation into olive oil, are carried out within the defined geographical area.

3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

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3.6. Specific rules concerning labelling of the product the registered name refers to

The labelling of oils with the 'Huile d'olive de Haute-Provence' designation of origin must include:

- The name of the 'Huile d'olive de Haute-Provence' designation and the words 'appellation d'origine protégée' (protected designation of origin).

  These words must all be in the same field of vision and on the same label. They must be indicated in conspicuous, clearly legible and indelible characters of a sufficient size to stand out from the label on which they are printed so as to be clearly distinguishable from all other written or graphic information.

- The European Union PDO logo.

4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area extends over the territory of the following municipalities:

The department of Alpes-de-Haute-Provence:

- The municipalities of Digne-les-Bains, Entrepierres, Revest-des-Brousses, Simiane-la-Rotonde and Sisteron.
- The municipalities of the cantons of Digne-les-Bains-Ouest, except for the municipalities of Le Castellard-Mélan, Hautes-Duyes and Thoard, Forcalquier, Manosque-Sud-Est, Manosque-Nord, Manosque-Sud-Ouest, Les Mées, Mézel, except for the municipality of Majastres, Moustiers-Sainte-Marie, except for the municipality of La Palud-sur-Verdon, Peyruis, Reillanne, Riez, Saint-Etienne-les-Orgues, except for the municipalities of Lardiers and Saint-Etienne-les-Orgues, Valensole and Volonne.

The department of Bouches-du-Rhône: Jouques, Saint-Paul-lès-Durance.

The department of the Var: Ginasservis, Rians, Saint-Julien, Vinon-sur-Verdon.

The Department of Vaucluse: La Bastide-des-Jourdans, Beaumont-de-Pertuis, Grambois, Mirabeau, Peypin-d'Aigues and Vitrolles-en-Lubéron.

5. LINK WITH THE GEOGRAPHICAL AREA

Specificity of the geographical area

The distinctive features of the geographical area of the designation are, on the one hand, the geographical unit formed by the Durance valley and, on the other, its high-lying position (400 to 750 m).

The soils in the geographical area have common characteristics, such as their stoniness (puddling stones from the Oligocene Epoch, pebbles, angular, flattened elements often composed of gelifracted material) and calcium content (all the soils are carbonated).

In addition, Haute-Provence features a Mediterranean-Provençal type of climate with a continental influence characterised by hot dry summers but also by occasionally low, mainly negative, night-time and winter temperatures, an annual temperature

range that is very high (between 17 °C and 18 °C on average) as well as a daily range of temperature that varies greatly and thermal inversion phenomena.

There were references to the cultivation of olive trees in the Alpes de Haute-Provence back in the Middle Ages. Olive tree cultivation was at its most extensive in the eighteenth and nineteenth centuries, a period during which it resisted serious frosts better than elsewhere.

Over the centuries, people were able to select the varieties best adapted to the local climate, in particular the aglandau, which became the dominant variety. The olive trees are planted on man-made terraces (a succession of nearly horizontal parcels separated by retaining walls made of dry stones with no binding substance, to compensate for the natural gradient of the ground). Traditionally the olives are harvested throughout the geographical area when still rather green, during the month of November, over a relatively short period of no more than 55 days.

'Huile d'olive de Haute-Provence' is highly appreciated by consumers owing to its reputation and quality. For a long time now, the quality of 'Huile d'olive de Haute-Provence' has been recognised and regularly rewarded at various local, regional and national competitions.

Specificity of the product

The specificity of 'Huile d'olive de Haute-Provence' is related, in particular, to the predominant use of the aglandau variety, which represents 80% to 100% of the varieties making up the oil. The oil obtained has a good structure and it is fine and rich in aromas, which are characterised by raw artichoke, apple, banana, freshly cut grass and fresh almond. Generally, the oil's marked fieriness exceeds its bitterness, and its yellow colour with green reflections is typical, in particular at the beginning of the season.

Causal link

Owing to the terrain, which results from the high-lying position of the geographical area, and to the characteristics of the Mediterranean climate with a continental influence, the olive trees must be cultivated principally on terraces. The dry-stone retaining walls of the terraces make it possible to drain the soil during wet weather but also to re-supply the soil with water during periods of drought (by condensation of the ambient air humidity at night). They regulate the temperature by storing solar energy, thereby protecting the harvest at the onset of cold weather and the durability of the olive trees, which are sometimes at risk during the coldest weather occurring in the geographical area, usually in February. The stony, carbonated soils have a fine, sandy loam matrix typical of the geographical area, and they are particularly suitable for growing olive trees, which thrive in aerated and well-drained soils. Over the centuries, the combination of the soil and climate characteristics exerted varietal selection pressure that led to the emergence of the aglandau as the dominant variety. Despite their late ripening, the fruits of the aglandau, which are harvested in November, resist well frosts occurring at the peak of the harvest. Frosts of exceptional intensity, which occur two or three times a century, have gradually sealed the success of the aglandau. This variety is present almost everywhere in Provence, though it is strongly dominant only in Haute-Provence.

The presence of the aglandau in the groves and in the composition of the oil, where its minimum share is 80% of the different varieties used, has a determining influence on the characteristics of the oil and distinguishes it clearly from other oils. Despite its late ripening, the fruits of this variety have a low water content and an oil content at

the time of harvest that guarantee a good resistance to the first autumn frosts, which do not affect the quality of the oil. However, the olives are harvested before the intense frosts, which occur most often in the last two weeks of December. As a consequence, the proportion of olives that are still green is often high during harvest. The fat-soluble chlorophyll they contain gives the oil its typical green reflections in the first few weeks after production. Over time, the oil gradually loses those green tinges without any alteration of the organoleptic characteristics of the oils, which subsequently display a hue with golden highlights. Indeed, the chlorophyll pigments are degraded when subjected to light. The oils are also rich in polyphenols, elements of fieriness and bitterness, which serve to ensure the proper preservation of these oils over time.

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-5703c586-9a23-41bb-8b07-0b449c7ecead