





Olive Range





The Authentic / The Original

1L 3336590082018 75 cl 3336590080717 50CL 3336590082120

Olive range





ORGANIC

1L 3336590080342 75CL 3336590083787

50CL 3336590083503/3336590080328

25CL 3336590083282 2L 3336590083220

Cauvin Millesime





Extra virgin olive oil Millesime

Composed of 4 varieties of olive: Picholine, Aglandau, Négrette and Olivière selected for their balanced fruity, bitterness and spicy taste

50cl 3336590090556

Origin France

PCB 12

Savory Olive





Intense taste
Extra virgin olive oil
from young olives

Green Ardent And spicy aromas

75cl 3336590080748 25cl 3336590080243

Origine Spain





The Tasty: Oldfashioned taste Virgin olive oil extracted from picked and ripened olives anaerobically before being pressed in the mill.

Characteristics:
An ancestral traditional recipe of black fruity olive, tapenade and cacao.

50cl 3336590090594 PCB 12

Origine France



Selection range







Extra virgin olive oil Selection Gault et Millau

monovarietal Arbequine Conventionnel

1L 3336590090020 50cl 3336590090129

Not filtreted

2L 3336590083237 PCB 8 1L 3336590081011

Organic

75cl 3336590093755 NEW! 25cl 3336590093250



Oil with pieces of fruit Gault and Millau selection

Walnuts with kernels 25cl 3336590104291

Hazelnut with hazelnut pieces

25cl 3336590105298

Spicy with chili

Chile de Arbol 25cl 3336590101290

Truffle grape oil with slices of Tuber Aestivum 1.1%

25cl 3336590102297

Cauvin Source de goût

The PREMIUM Cauvin range, recommended by the gastronomic guide Gault et Millau, is composed of 4 monovarietal olive oils, Arbequine, from a preserved territory in northern Spain and 4 oils with fruit shards.



L'ARBEQUINE SÉLECTION

Spanish Extra virgin olive oil

Sweet notes of fresh almond and an aromatic balance create a pleasant oil with character. 25cl





HUILE DE NOIX AVEC ÉCLATS SÉLECTION

Walnut oil with walnut in pieces

The fruity aromas of this walnut oil will go wonderfully with a salad, a cheese or a fish-based preparation. 25cl







L'ARBEQUINE SÉLECTION BIO

Spanish Organic Extra virgin olive oil

A fresh organic olive oil well balanced between fruity, bitterness and spiciness.





HUILE DE NOISETTE AVEC ÉCLATS SÉLECTION

Haselnut oil with nuts in pieces

This oil with hazelnut in pieces will deliciously flavor salads, grilled fish, goat cheese, with a unique note. 25cl





HUILE PIMENTÉE SÉLECTION

Spicy oil (Chili oil)

Its unique olive oil taste combined with the subtle strength of Chile de Arbol pepper will enhance pizzas, but also pasta and grilled meats with a Mediterranean flavor.

Made with sunflower oil, extra virgin olive oil, Chili de Arbol, pepper and seasonings. 25cl



HUILE A LA TRUFFE AVEC ÉCLATS SÉLECTION

Grapeseed oil with truffle sliverings

This precious oil will perfume all your dishes, from the most festive to the simplest: a trickle on an egg or steamed potatoes.

Made with grapeseed oil and Tuber Aestivum Truffle sliverings 1,1% and natural flavor. 25cl









Cuisine and Balance Range





Grape seed oil

Virgin rapeseed oil

Rafined rapeseed oil

Balance and Mediterranean flavor

Special melted oil



Organic virgin rapeseed oil

Organic virgin sunflower oil

Organic frying oil

Omegabio 4 citron & mediterranee oil

Organic virgin High oleic sunflower oil

Organic seasoning rapeseed & oilive oil





Discovery range 25cl Cauvin





Avocado oil Wallnut oil Virgin Hazelnut oil PCB 8 Spicy pizza oil Roasted virgin Sesame



Organic virgin argan oil Organic virgin avocado oil Organic virginhemp oil Organic flaxseedvirgin oil Organic hazelnut virgin oil Organic hazelnut virgin oil Organic virgin pumpkin seed oil Organic rasted viergin sesame oil

Organic virgin camelina oil

New!

25cl 3336590105250

France Origine





HUILE DE NOIX

Walnut oil

Pure oil, blend of virgin and refined walnut oil. In vinaigrette or a trickle on vegetables. Rich in omega 3.





HUILE VIERGE DE SÉSAME GRILLÉ

Virgin toasted Sesame oil

Cold pressed virgin oil. On oriental salads, soy sauce or a vegetable fondue

්ණී Assaisonnement ැති Cuisson





HUILE D'AVOCAT

Avocado oil

Pure oil, blend of virgin and refined avocado oils. On pasta, mozzarella and tomatoes or in a meat marinade.







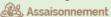


HUILE VIERGE DE NOIX BIO

Organic Virgin Walnut oil

Organic virgin oil, cold pressed.

A trickle on an endive salad. grilled fish or fresh cheese. Rich in omega 3.





HUILE VIERGE DE LIN BIO

Organic Virgin Flaxseed oil

Organic virgin oil, cold pressed.

To mix with white cheese and honey. Do not heat. Rich in omega 3.





HUILE VIERGE DE NOISETTE BIO

Organic Virgin hazelnut oil

Organic virgin oil, cold pressed.

On a green salad, goat cheese or split pea soup.



HUILE VIERGE

D'AVOCAT BIO



HUILE VIERGE DE PÉPIN DE COURGE BIO

Organic Virgin Pumpkinseed oil

Organic virgin oil, cold pressed.

On a vegetable or potato gratin.

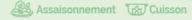
Assaisonnement



Organic Virgin Avocado oil

Organic virgin oil, cold pressed.

On a gazpacho, a green salad or a smoothie.





HUILE DE NOIX DE COCO BIO

Organic Coconut oil

Organic virgin oil, cold pressed.

Concrete oil (liquid above 26° and solid below 22°) and very resistant to temperatures.











Creative Range 25cl

















New!

Organic olive oil with garlic and parsley aromas 25cl 3336590101214
Organic olive oil with Ginger and lemon aromas oil 25cl 3336590103263

Organic olive oil with Curry aroma 25cl 3336590151028

Organic olive oil with violet aroma 25cl 3336590151004

Organic olive oil with Peppermint aroma 25cl 3336590151011

Organic olive oil with organic pine nuts and basil aroma 25cl 3336590101245

Organic sesame virgin oil with cumin aroma 25cl 3336590151035

PCB 8



Your sales contact:

Sophie FROMENTIN
Tel +33 (0)4 66 04 71 83
Mob: +33 (0)6 29 86 49 80
Sophie.fromentin@huilecauvin.com

Esther MOUCHONNAT Esther.mouchonnat@huilecauvin.com

Your sales adminsitration contact

Emmanuelle MENTEC
Tel +33 (0)4 34 28 20 04
emmanuelle.mentec@huilecauvin.com

BBD products: 18 months except for Flaxseed oil 9 months.

Prices garanted for three months, evolving according to raw material market prices

Incoterm: ExW Saint Gilles France

Term of paiment: 30 days invoice date – paiement before departure for the first orders



Cauvin Source de goût Cauvin Source de beauté Cauvin Source de BIO