FESTIVALS & EVENTS

Trail de l'Or Vert et ses pépites

Every year in mid-March, you can do a 27 km trail or a 15 km or a 10 km race throughout the Alpilles and win many prizes.

La Fête des Olives Vertes

It takes place every year on the weekend of mid-September. There are activities and tastings, a competition for the best olive smasher, parades in costume, concerts and convivial meals.

La Fête du Goût

In mid-October, the Festival brings together local shopkeepers and craftsmen to discover new flavours through local products.

La Ronde des Oliviers

The race takes place every year in mid-October. It brings together more than 800 runners over 10km. At the end of the race, each participant receives a gift (oil, olives, etc).

La Fête de l'Huile Nouvelle

On the first weekend of December, shopkeepers and restaurateurs gather in Mouriès to taste the freshly pressed oils through various traditional local dishes.



Bureau d'Information Touristique ALPILLES EN PROVENCE

2 rue du Temple 13890 Mouriès +33 (0)4 90 47 56 58 mouries@alpillesenprovence.com

Office de Tourisme Intercommunal ALPILLES EN PROVENCE

Place Jean Jaurès 13210 Saint-Rémy-de-Provence +33 (0)4 90 92 05 22 saintremy@alpillesenprovence.com

Bureau d'Information Touristique ALPILLES EN PROVENCE

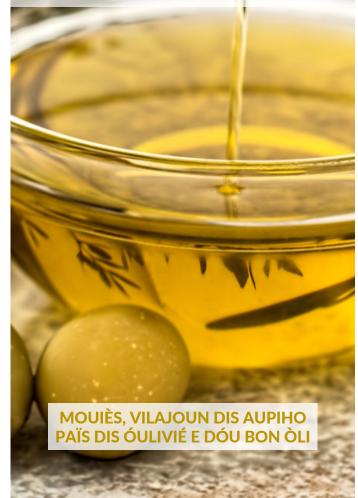
Avenue des Moulins 13990 Fontvieille +33 (0)4 90 54 67 49 fontvieille@alpillesenprovence.com

www.alpillesenprovence.com



MOURIÈS FIRSTOLIVE GROWING VILLAGE IN FRANCE

With more than 90.000 olive trees





HISTORY

Since ancient times, olive trees have shaped the landscape of the Alpilles. Even then, the olives they produce were harvested to create oil that was used in a variety of ways. At that time, it was used in food, but also in body care and medicines.

In the Middle Ages, the olive tree became the emblem of the territory and the producers of the olive groves developed an important trade around the oil.

At the beginning of the 20th century, there were more than 300.000 olive trees in Mouriès and more than a dozen mills dedicated to the production of oil sold throughout the world.

In the 20th century, the frosts of 1929 and 1956 greatly slowed down oil production. Fortunately, the olive growers managed to revive a significant part of their olive trees.

Nowadays, 3 mills are still in activity throughout the village. The others have disappeared or are now houses, and others, like the **Moulin Peyre**, host events or exhibitions.

PRODUCTION PROCESSES

From the olive grove to the mill

Throughout the year, the olive growers **prune** part of the olive trees, **maintain** them and **irrigate** them.

Between October and November, the olives are harvested by hand or with tools. The olives fall into large nets and are then put into crates to be taken directly to the mill.

From the mill to the sale

First of all, the olives are **received**, **stripped** of their leaves, **weighed** and **checked**, as they must correspond to well-defined specifications.

They are then **washed** and finally enter the continuous chain of machines to be **crushed**. The resulting paste is **kneaded**. Then comes the **decanting** and **separation** stages, the whole process being controlled by the miller to obtain a superior

The oils are kept in vats protected from heat, light and oxidation until bottling. The bottles are finally sold in the shops, ready to be consumed!

quality extra virgin oil.

VISITS & TASTINGS



Mas de la Tápi

A family-run olive farm for 5 generations, their know-how has enabled them to produce organic extra virgin olive oils that you can enjoy while visiting their olive grove.

Information and visits at **+33 6 80 36 09 36** 15 Cours Paul Révoil, 13890 Mouriès

Moulin Saint-Michel

Since 1744, the mill has been receiving the harvest of the olive growers. The oils are composed after a unique cold extraction. Visit the mill, discover the old tools and machines and taste the medal-winning olive oils.

Information and visits at **+33 4 90 47 50 40** 30 Cours Paul Révoil, 13890 Mouriès

Moulin Coopératif

With around 450 members, the olive producers cultivate their olive groves in the traditional way, respecting the stages of production. Visit the Mill and enjoy their products.

Information and visits at **+33 4 90 47 53 86** 1 Chemin du Mas Neuf, 13890 Mouriès

Moulin de Vaudoret

Information and visits at **+33 4 90 47 50 13** Mas de Vaudoret, 13890 Mouriès