



## CHEF SEBASTIEN PURSUES HIS DREAM TO CREATE THE WORLD'S BEST OLIVE OIL

*"It has always been a dream of mine to create the world's best olive oil. I am excited to share that I have created a very special and healthy olive oil, which is an assemblage of 5 varieties of Provençal olives."  
Chef Sebastien Lepinoy*



*Château d'Estoublon, Special Pour <<Les Amis>>*

Chef Sebastien has always been fascinated with olive oils. Over the years, he has been known for incorporating French olive oil into his cuisine. Driven by a dream to create the world's best extra virgin olive oil, and a need to find an olive oil that could complement every element of his cuisine, Chef Sebastien embarked on a journey to create his very own recipe.

Every olive oil has a different characteristic and taste profile. Some olive oils are perfect for cooking and making great sauces. Others provide an additional boost in flavour when accompanied with cheese or drizzled over salads and finished cooking. It was a challenge for Chef Sebastien to find an olive oil with enough versatility to complement the incredible depth and breadth of French gastronomy. Rather than choosing a single varietal olive oil, which lacks versatility, Chef Sebastien has been working on a special assemblage featuring 5 varieties of Provençal olives - Bouteillan, Salonenque, Grossane, Béruguette and Picholine. This led to the birth of the exclusive **Château d'Estoublon Special Pour <<Les Amis>>** by Chef Sebastien Lepinoy.

In every bottle Château d'Estoublon, Special Pour <<Les Amis>>, you will taste the final product of 5 months of experimentation, 3 rounds of tasting and re-calibration in order to create the perfect balance. The result, a beautiful smooth and round bouquet, coupled with subtle notes of pepper and earthy aromas.

At Les Amis, we believe that it is important to work with like-minded partners who share our commitment to quality, consistency and sustainability. Thus, Chef Sebastien decided to work with the renowned Château d'Estoublon whose legacy dates back to 1489.

### **ABOUT CHÂTEAU D'ESTOUBLON**

Located in the heart of the Alpilles massif, Château d'Estoublon is one of the great estates of the Baux-de-Provence appellation. 120 hectares of Provençal olive groves surround the Château. Many of the estate's olive oils are recognized as the best olive oils in the world by winning the most prestigious world competition – e.g. the New York International Olive Oil Competition.

The olives are cultivated and processed on the estate, in compliance with standards for organic farming and following exclusively manual and mechanical manufacturing processes, without the use of chemistry. Once harvested, each variety undergoes a distinct and careful development. The modern capabilities of the mills allow perfect traceability of each batch. Furthermore, the capability of these unique mills are fully exploited to harness its full potential, by making it possible to limit the time between the harvest and the final manufacture to 24 hours, which is a key element to guarantee the aromatic quality of the olive oil.



## COMMITMENT TO SUSTAINABLE AGRICULTURE

Due to the biodiversity present on the estate, Château d'Estoublon does not use any insecticide or chemical treatment on the olive groves. Only organic fertilizers and natural treatments are used.

## AVAILABLE FOR RETAIL

Château d'Estoublon Olive Oil, Special Pour <<Les Amis>> will be retailing at \$48+ at Les Amis from 3 Dec 2020 onwards. To place an order kindly email [order@lesamis.com.sg](mailto:order@lesamis.com.sg)

- END -

For media enquiries, please contact:

Ms Merissa Goh (Marketing & Communications Manager)

M: +65 97442901 | E: [merissagoh@lesamis.com.sg](mailto:merissagoh@lesamis.com.sg)