

# What is an Pdo\* olive oil?



\*PDO = AOP



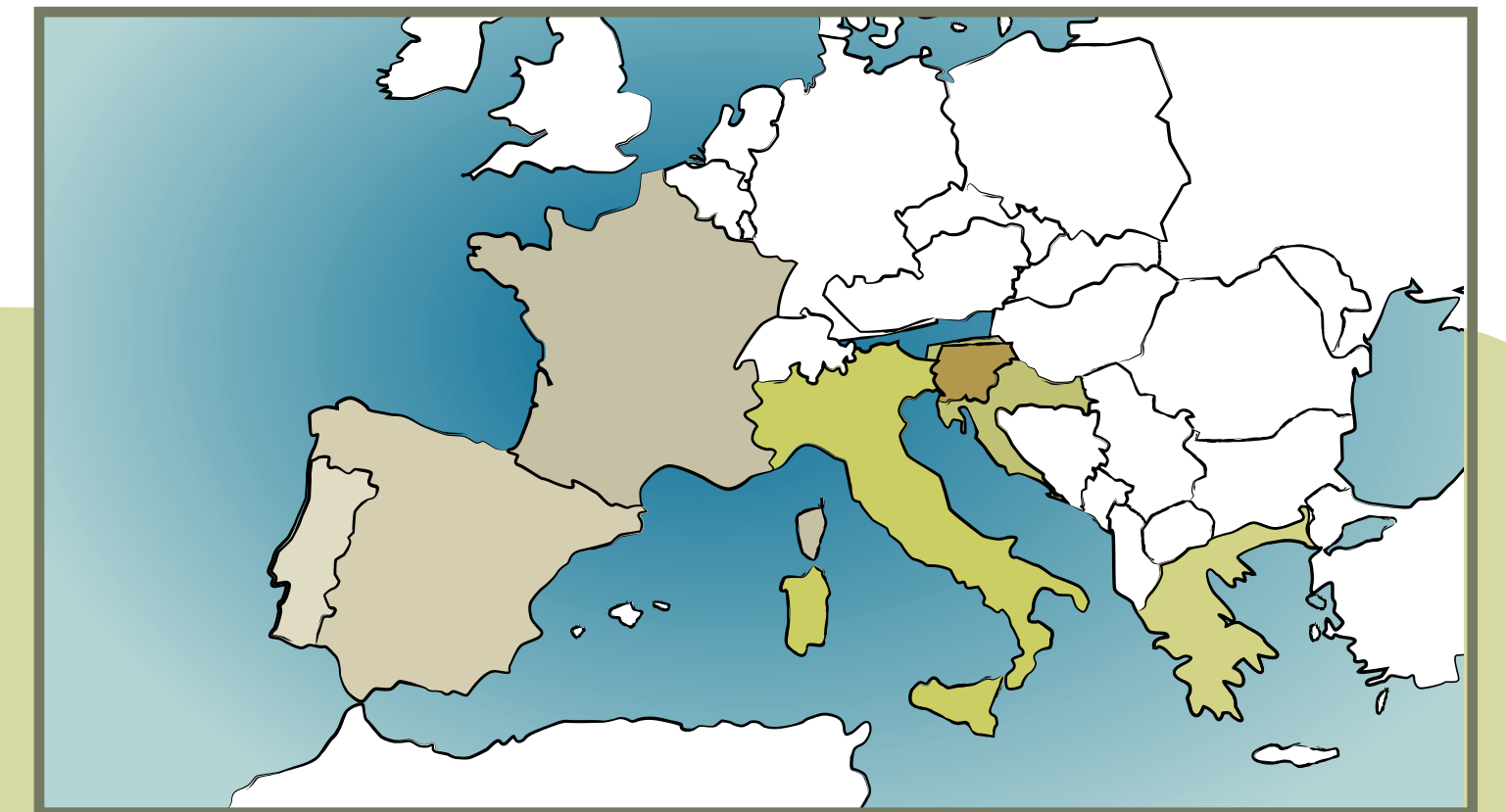
1 product

The PDO is a recognition of the close link between product and terroir  
Each is different, each is unique!

unique

146 PDO olive oils in Europe including 9 in France

- PDO huile d'olive d'Aix-en-Provence
- PDO huile d'olive de Corse – Oliu di Corsica
- PDO huile d'olive de Haute-Provence
- AOC huile d'olive du Languedoc (AOP in progress)
- PDO huile d'olive de Nice
- PDO huile d'olive de Nîmes
- PDO huile d'olive de Nyons
- PDO huile d'olive de Provence
- PDO huile d'olive de la Vallée des Baux-de-Provence



Protected designation of origin

specificities

Geographical and climate specificities

know-how

1 terroir

specifications

Growing and extraction methods specific to each PDO

