



# Domaine Rocheville

## A.O.C Nyons - Olive Oil



### The Domaine at-a-glance

**Owners:** Jean-Marc and Brigitte Rocheville  
**Soil:** Clay-Limestone      **Year Est:** 19<sup>th</sup> century  
**Size:** 12 Ha      **Location:** Nyons, Southern Rhône Valley  
**Appellations Produced:** A.O.C. Huile d'Olive de Nyons



*Jean-Marc Rocheville*



*Jean-Marc's  
Grandfather at the  
domaine in 1934*

### About Domaine Rocheville

Domaine Rocheville is one of the very last producers in Nyons to hand pick all of their olives. Their olives are all sustainably farmed (though not certified organic) using only organic composts and no pesticides. In the commercial market “Cold Pressed” is only a measure of the acidity level in the oil, and not actually the pressing method. Rocheville’s olive oil, however, is *truly* cold pressed, extra virgin, and is only lightly filtered through cotton. Domaine Rocheville embodies what one imagines of when they think about artisan, hand crafted olive oil.

Brigitte and Jean-Marc Rocheville also produce a variety of amazing fruit products from the trees and vines on their farm, located on the outskirts of Nyons. Their domaine is the only independent wine producer in the entire commune of Nyons. From their neat, attractive gift shop attached to the winery, Brigitte sells their wine amidst jars of apple, cherry, and apricot jam, and bottles of fruit juice nectars, as well as fresh olives, olive oil, and tapenades. She also sells honey and other delectable foods produced by friends who are all part of a group of quality oriented artisan food producers from the Drôme Provençal region.



### About Nyons and its olive oil



*Brining Tanche Olives  
for the table*

The olive oil of Nyons is among the rarest and most sought after of all French olive oils. Nyons was the first region ever to receive appellation status for their olive oil, and is the northern-most olive producing region in France. Among the factors that make Nyons olive oil unique is the fact that the only olive tree permitted to grow in Nyons is the black *Tanche* olive. The land around Nyons is very steep and rocky, therefore trees are often grown on terraces. The *Tanche* tree is compact, dense, and very resistant to drought, however, it is sensitive to high winds. This makes the steep hillsides and valleys around Nyons the perfect environment for this tree.

The first olive trees in Nyons were planted by the Romans about 2000 years ago. Today, there are only seven oil mills and one cooperative that produce olive oil in the entire appellation.

Like wine, the olive oil of Nyons is regulated by the INAO (The National Institute of Appellations of Origin). This organization strictly controls: the area of production, farming practices (including pruning, irrigation, and fertilization, and types of olives grown), yields, and methods of production for oil and table olives. These criteria are then carefully checked through analysis and tasting to assure that the olives and olive oil meet their very strict standards.

Typically Nyons olive oil is rich and buttery in flavor, with hints of Granny Smith apple and hazelnut. It is more often used as a condiment than it is for just cooking. One can best experience this oil’s intense aromas when drizzled over a hot dish, turning a simple hot soup or fresh steamed vegetables into an experience for the senses.



*View from one of Rocheville's vineyards of the  
mountains and valley surrounding Nyons.*