

February 2025



CHÂTEAU CALISSANNE PRESENTS  
ITS « **BLUE**, **WHITE**, **RED** »  
named "Cocorico Château Calissanne®"  
as a tribute to French terroirs.



## THE COCK CROWS AT CHÂTEAU CALISSANNE

Comprising three olive oils and a rosé, the Cocorico® Collection takes its name from a product marketed over a century ago by the Etablissements Verminck company run by Charles-Auguste Verminck, the former owner of Château Calissanne.

This direct lineage of production from the Château, in perfect keeping with its values of excellence and tradition, invites both connoisseurs and amateurs alike to discover and celebrate the best of France through its unique flavours.





## AN INSPIRATION “SO QUINTESENTIALLY FRENCH”

The "Cocorico Château Calissanne®" collection, with its custom design in the colours of the French flag, embodies the identity of the Calissanne territory.

It features the famous "red rock" that overlooks the property, illuminated by the Provence sun; the Villa Bellevue, a renowned reception venue with a view of the Étang de Berre; olive trees; Mediterranean vegetation; the Durançole, a source that irrigates the orchards and vineyards of the estate; Labradors; and, of course, the Château.

The labels for the wine and olive oil bottles are designed in blue, white, and red, while the olive oil cans feature a monochrome design.



### An original design

The design is available in a range of media, including the graphic of this cotton scarf.



### Vegetation

Olive trees, vines, cypresses, flowers and the Durançole spring highlight the flora of the estate



### Château Calissanne

Built on the 17th century



### Villa Bellevue

A destination for wine tourism



### Labradors

Homage to the dogs belonging to Sophie Kessler-Matière



### Rocher Rouge

Iconic feature of the Château Calissanne estate





## ONE CUVÉE, THREE ROBES ADORNED WITH THE SYMBOLS OF THE CHATEAU



### Cocorico Château Calissanne rosé

Made from a blend of 50% Grenache, 40% Syrah, and 10% Mourvèdre, this rosé, adorned with a beautiful pale grapefruit-pink hue, stands out for its freshness and indulgent notes of fresh fruit, with a powerful nose of citrus (kumquat) and red berries.

### Cocorico Château Calissanne white

With its pale buttercup hue and green reflections, this white wine catches the eye. On the nose, elegant floral citrus notes emerge. On the palate, indulgence is fully expressed, dominated by aromas of zest and grapefruit. The finish is long and fresh, with a slightly lemony, almost saline touch that irresistibly invites another glass!

**Cocorico Château Calissanne red**, with its beautiful bright carmine hue, offers immediate aromas of red fruits – blackcurrant and ripe cherry. After a few minutes, a hint of licorice and roasted notes emerges on the nose. The tannins are silky, and the palate is soft and indulgent. Enjoy it at room temperature or slightly chilled!





## OLIVE OILS, THE LIQUID GOLD OF CHATEAU CALISSANNE

Nestled amidst the picturesque beauty of Provence at the foot of the Lançon-Provence hills, facing l'Estaque, lie 80 hectares of olive groves. Classified as AOP Aix-en-Provence and Provence, these groves reflect the richness and diversity of Château Calissanne's olive cultivars.



## THREE FLAVORS FOR GOURMET PLEASURE

The "**Fruité Vert**", a blend of Salonenque and Aglandau, offers a symphony of freshness and liveliness, symbolizing the sun-drenched olive groves in the northeast of the estate. Obtained from a first cold press, this oil is recognizable by its freshness and chlorophyll notes.

*Serving suggestions: mixed salads, vegetables, pasta...*

The "**Fruité Vert Intense**", composed of a blend of Aglandau, Salonenque, and Picholine, reveals vegetal notes and stands out from the "Fruité Vert" with its minty and herbal hints.

*Serving suggestions: grilled vegetables, fish, cheeses...*

The "**Matured Olive Oil**" is a typically Provençal variety. Made from the same olives as the "Fruité Vert" (Aglandau and Salonenque), the olives arrive green at the mill. However, instead of being pressed within 24 hours, they are stored away from light and air for 4 to 5 days at 30°C, which softens the natural spiciness of the fruit.

This oil is characterized by rich flavours of black olives and black tapenade. On the nose, it reveals notes of undergrowth, truffles, candied fruits, and sometimes cocoa on the finish.

*Serving suggestions: burrata, bread dough (focaccia), mashed potatoes, chocolate mousse...*



Château Calissanne  
13680 Lançon-Provence  
Tel +33 (0)4 90 42 50 23  
[chateau-calissanne.fr](http://chateau-calissanne.fr)

Media contact:  
Karine Bricout  
Tel +33 (0)6 16 66 29 81  
[karine.bricout@chateau-calissanne.fr](mailto:karine.bricout@chateau-calissanne.fr)