

ORGANIC PREMIUM EXTRA VIRGIN OLIVE OIL

MOROCCAN PICHOLINE



Noorfes.com





Our identity reflects the radiant connection between the city of Fes and olive oil, blending tradition with innovation, showcased through exquisite packaging and age-old crafting techniques. Noor Fes invites you to discover our extra virgin Moroccan Picholine olive oil and embark on a journey that transcends boundaries in taste, wellness, and the art of living well.



Our taste profile, described as delicate and complex with fruity and bitter notes, has earned Noor Fès a place among the Top 10 olive oils in the world. Experts hail it as a superb Picholine Monovarietal that bursts in the nose with an intense aroma of healthy, fresh, and green olives. The fruity nuances of apple and green almond are followed by subtle hints of tomato and artichoke, culminating with a delicate mint aroma. A very delicate oil that pairs well with very delicate food.



One Of The Best Olive Oils in The World



GOLD MEDAL 2024 NEW YORK



TOP 10 OLIVE OILS 2024 JAPAN



GOLD MEDAL 2024 ITALY



DOUBLE GOLD MEDAL 2024 ATHENA



BEST FROM MOROCCO 2024 SPAIN



WORLD S TOP 10 2024 PARIS



PLATINUM MEDAL 2024 BERLIN



GOLD MEDAL 2024 DUBAI



GOLD MEDAL 2024 ITALY



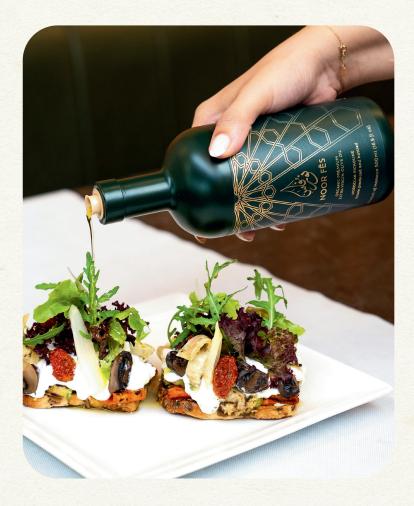
GOLD MEDAL 2024 OSLO



GOLD MEDAL 2024 LONDON



OLIVE KIDS AWARD 2024 PARIS



With its balanced herbal notes, this oil is amazing for fresh fish and seafood, grilled chicken breast or on salads. Also great with fresh fruits and ice creams. More simply, it is really good for dipping bakehouse bread as a starter, or with honey for a healthy breakfast. It is so delicious that it will make you want to go back over and over again for more!

