



MADAURE

EXCEPTIONAL OLIVE OILS

THE GOLD OF AN ANCIENT LAND

VIRGIN & EXTRA VIRGIN OLIVE OILS

Born on the highlands of Algeria, in the land of the ancient city of Madaure, our olive oil carries on a gesture two thousand years old. Olives picked at ripeness, swift milling, cold extraction: a clean fruitiness and a consistent quality, bottle after bottle.

ORIGIN
ALGERIA

الجزائر
ALGERIE



WHAT SETS MADAURE APART

A THOUSAND-YEAR HERITAGE

The name of Madaure, a Numidian then Roman city, and its stone millstones still visible on the site.

COLD EXTRACTION

Milling under controlled temperature to preserve aromas and polyphenols.

DOUBLE FILTRATION

A clear oil that stays stable over time, bottled in UV-protective glass.

EXPORT READY

Departing from Algiers, delivered to France by air or sea, with traceable stock and batches.



ONE LAND, ONE NAME, ONE CRAFT

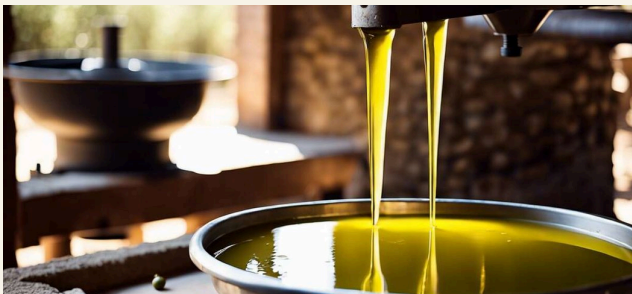


ANCIENT SITE OF MADAURE, ALGERIA

Madaure was one of the great cities of ancient North Africa, Numidian then Roman, birthplace of the writer Apuleius and a place of study for the young Augustine. Millstones and press counterweights still lie among its stones: the trace of an olive economy already thriving almost two thousand years ago.

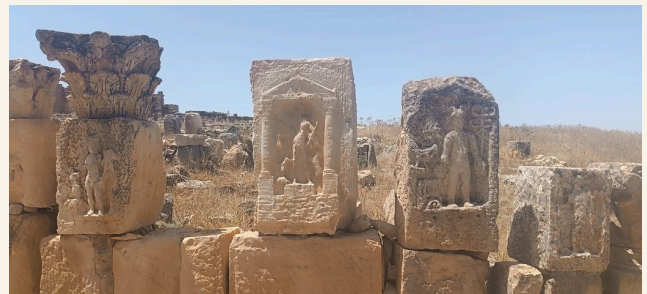
Our olives are picked at the optimal stage of veraison, when the fruit holds the best balance between yield and aromatic intensity. They reach the mill within hours of harvest, the first condition for low acidity.

Milling is done cold, with no additives and no chemical treatment. The oil is then settled and twice filtered before bottling in tinted glass.



THE MILL

Milling within hours of harvest, cold extraction and natural settling.



THE HERITAGE

Bas-reliefs and millstones from the ancient site, witnesses to two millennia of olive culture.

FROM THE OLIVE TREE TO THE BOTTLE

01

HARVEST

Picking at optimal ripeness, sorting and washing of the fruit.

02

MILLING

Cold crushing and malaxation under controlled temperature.

03

FILTRATION

Settling then double filtration for a clear oil.

04

CONTROL

Physico-chemical analysis and batch release.

05

BOTTLING

UV-protective glass, sealed capsule, batch and best-before marking.

OUR PRODUCT RANGE

Two oils, two uses, one same demand for freshness. 75 cl bottle in tinted glass, 12 bottles per case.

EXTRA VIRGIN OLIVE OIL

MADAURE EXTRA VIRGIN

The superior category, obtained directly from olives and solely by mechanical means. Clean fruitiness, measured bitterness, a slightly peppery finish. Best used raw: salads, fish, grilled vegetables, finishing a plate.

EXTRACTION
Cold

FILTRATION
Double filtration

FREE ACIDITY
Compliant with the extra virgin category

PACKAGING
12 bottles per case

75 cl

UV-PROTECTIVE GLASS

12

BOTTLES / CASE

24 months

BEST BEFORE



VIRGIN OLIVE OIL

MADAURE VIRGIN

A softer, rounder profile, designed for everyday use. It suits cooking, slow-simmered dishes and family recipes without overpowering the other flavours.

EXTRACTION
Cold

FILTRATION
Double filtration

FREE ACIDITY
Compliant with the virgin category

PACKAGING
12 bottles per case

75 cl

UV-PROTECTIVE GLASS

12

BOTTLES / CASE

24 months

BEST BEFORE



THE DUO GIFT BOX

An olive-green cardboard case with a handle and gold marking, bringing together both oils of the range. A gift format and a fine-food corner display, also suited to end-of-year campaigns and corporate gifting.

- Two bottles: one extra virgin, one virgin
- Windowed case, integrated handle, Product of Algeria marking
- Two 75 cl bottles
- Outer packaging and customisation available to order



PACKAGING & LOGISTICS

Standard packaging in 75 cl bottles, UV-protective tinted glass, 12 bottles per case and 90 cases per pallet.

LEVEL	COMPOSITION	BOTTLES	CASES
CASE	12 bottles, UV-protective glass, inner dividers	12	1
PALLET	90 cases, wrapped and strapped	1 080	90
20' CONTAINER	10 pallets	10 800	900
40' CONTAINER	20 pallets	21 600	1 800
AIR PALLET	36 cases, lightened format for air freight	432	36

AIR FREIGHT

DEPARTURE

Algiers

DESTINATIONS SERVED

Paris, Lyon and Marseille

LOAD UNIT

Pallet of 36 cases, i.e. 432 bottles

MAXIMUM PER SHIPMENT

10 pallets, i.e. 360 cases and 4,320 bottles

USE

Fast replenishment, launches and urgent orders

SEA FREIGHT

DEPARTURE

Algiers

PORT OF ARRIVAL

Marseille

LOAD UNIT

Pallet of 90 cases, i.e. 1,080 bottles

CAPACITIES

20' container: 10 pallets. 40' container: 20 pallets

USE

Large volumes, scheduled supply

5,5

Applicable VAT: 5.5%

Reduced rate applicable to food products. All trade prices are quoted excluding tax, ex warehouse,

CONTACT US

ORDERS & SAMPLES

+33 6 36 09 09 56

WhatsApp on the same number

contact@madaure.com

madaure.com

ADDRESS

Madaure SAS

20 rue des Iris

69630 Chaponost

France

TERMS

Samples on request

Volume pricing per pallet

Distribution and private label
partnerships

Madaure SAS, share capital 1,000 EUR. Registered office: 20 rue des Iris, 69630 Chaponost, France. SIREN 105 659 817. SIRET 10565981700016. Lyon trade register. NACE code 4639B, non-specialised food wholesale. VAT number FR50 105 659 817.