

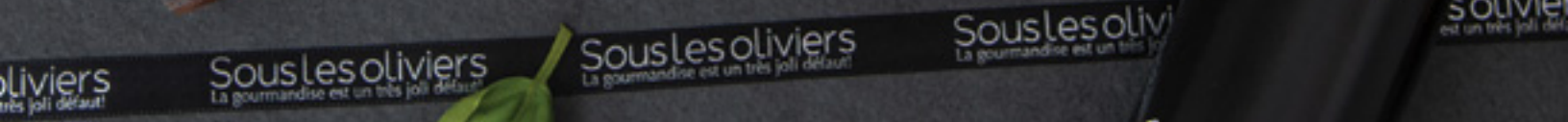


Catalogue

SOUS LES OLIVIERS

SPECIALTIES • BALSAMIC VINEGAR • FINE PRODUCTS

Olive oil is our specialty!



SOUS LES OLIVIERS

it's...

1

CERTIFIED
SOMMELIER

350

Gourmet
Products

40 VARIETIES OF PREMIUM
OLIVE OILS AND
BALSAMIC VINEGARS



DISCOUNT ON REFILLING
FOR AN ECO-FRIENDLY
AND ZERO WASTE LIFESTYLE



3

sizes



50 mL / 250 mL / 500 mL

Josée Nadeau isn't just a passionate entrepreneur. She's a real life olive oil sommelier. To confidently use this title, she's completed several certifications while also specializing in sensory skills and joining the International Register for Olive Oil Experts. Asked to judge several competitions, including one in Italy, Josée's talent is firmly recognized by her peers. Through these opportunities, she's tasted, analyzed and recognized some of the world's leading olive oils. She uses this zeal and expertise to carefully select every oil and vinegar you'll find at Sous les Oliviers. Each product will enhance your dishes with surprising aroma and flavors.

Happy discovery!

Josée Nadeau,
Certified Sommelier

Our business is not just about having a fine palette. We're all about hosting and making sure our visitors have a unique experience, like the SAQ, only better. In our boutique, you can practically taste everything. Grab a tiny spoon and discover over 40 types of oils and balsamic vinegars. We know each product by heart and can provide details, interesting facts and tips on how to put them to good use. Our consultants love discussing recipes and pairings. Ultimately, we want you to be as excited and enticed as we were when we first discovered these products.



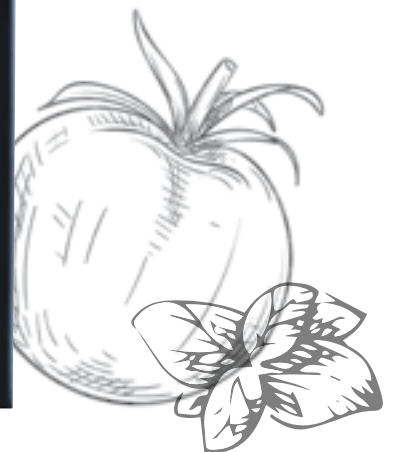
Tasting Kit

ITALIAN COLLECTION \$45

This collection brings together all the traditional flavours of this land of love and good food. A true culinary journey, you will feel as though you are eating a dish of pasta under the Tuscan sun. Ideal for a romantic dinner, this collection includes some of our classics such as Lambrusco vinegar, made from a wine from the Modena region and aged in barrels.

THE KIT INCLUDES:

- Mediterranean EVOO, 50 mL
- Basil EVOO, 50 mL
- Italian Lambrusco Wine Vinegar, 50 mL
- Signature Dark Balsamic Vinegar from Modena, 50 mL
- Garlic Balsamic Vinegar, 50 mL
- Espresso Balsamic Vinegar, 50 mL



Tasting Kit

SALAD COLLECTION \$45

Ideal for bringing sunshine into the kitchen, this collection will delight even steak lovers. A fine balance between classic and surprising flavours, the combinations are endless: Lambrusco vinegar and garlic oil are ideal for a Caesar salad, balsamic oil and garlic balsamic is ideal for a Greek salad, while in a salade d'amour, the strawberry and peach balsamic with black pepper oil will surprise you. Create intensely tasty vinaigrettes with this collection perfect for all types of salads.

THE KIT INCLUDES:

- Basil EVOO, 50 mL
- Garlic EVOO, 50 mL
- Black Pepper EVOO, 50 mL
- Garlic Balsamic Vinegar, 50 mL
- Strawberry & Peach Balsamic Vinegar, 50 mL
- Italian Lambrusco Wine Vinegar, 50 mL



Tasting Kit

CLASSIC COLLECTION \$25

What brings together the three products in this kit is the outstanding quality of the raw material: cultivated with the highest respect for tradition by dedicated farmers. St-Elias unfiltered olive oil is the gold medal winner at the 2019 *New York International Olive Oil Competition*. The signature balsamic is a true artisanal product made according to age-old recipes and aged in small barrels. Finally, Lambrusco is extracted from a must of the Italian wine of the same name. Three products with a perfect balance of aromas and flavours.

THE KIT INCLUDES:

- St-Elias EVOO New Harvest 2020, 50 mL
- Signature Dark Balsamic Vinegar from Modena, 50 mL
- Italian Lambrusco Wine Vinegar, 50 mL



Tasting Kit

SPICY COLLECTION \$45

There are some who can't tolerate it and others for whom it's never strong enough. This kit is meant for the latter category of people. Our hot pepper-based oils have the characteristic of preserving all the subtle and sweet flavours that are hidden behind the fire. This collection enhances all dishes on the BBQ, tacos and fajitas. A hot collection!

THE KIT INCLUDES:

- **Chipotle Infused Olive Oil**, 50 mL
- **Habanero Infused Olive Oil**, 50 mL
- **Garlic & Chili Infused Olive Oil**, 50 mL
- **Lime & Jalapeño Balsamic Vinegar**, 50 mL
- **Jalapeño Balsamic Vinegar**, 50 mL
- **Chocolate & Jalapeño Balsamic Vinegar**, 50 mL



Tasting Kit

OLIVE OIL & BALSAMIC DISCOVERY COLLECTION \$40*

What if we reinvented the classic «*Life is like a box of chocolate, you never know what you're gonna get...*» 5 oils - 7 vinegars, an ideal kit for the undecided or the explorer. It is also perfect as a gift, since you can taste and discover each oil and vinegar as you do with a good box of chocolates. In this collection, both classic and surprising, there is something for every taste and everyone will find their favourite.

THE KIT INCLUDES:

- **Chipotle Infused Olive Oil**, 35 mL
- **Mediterranean EVOO**, 35 mL
- **Pesto Olive Oil**, 35 mL
- **Sun-dried Tomato Olive Oil**, 35 mL
- **Oregano Olive Oil**, 35 mL
- **Italian Lambrusco Wine Vinegar**, 35 mL
- **Hickory Balsamic Vinegar**, 35 mL
- **Espresso Balsamic Vinegar**, 35 mL
- **Garlic Balsamic Vinegar**, 35 mL
- **Signature Dark Balsamic Vinegar**, 35 mL
- **Pineapple Balsamic Vinegar**, 35 mL
- **Orange Balsamic Vinegar**, 35 mL



* The product may differ from one arrival to the next.

Tasting Kit

EXOTIC COLLECTION \$45

Ideal for fish, Creole dishes, poke bowls or simply for soaking up the sun, this collection is at once spicy, sweet and full of vitamins. For the more daring, this collection can also be used to reinvent your Mai Tai or rum punch.

THE KIT INCLUDES:

- **Mint & Citronella Balsamic Vinegar**, 50 mL
- **Orange Olive Oil**, 50 mL
- **Pineapple Balsamic Vinegar**, 50 mL
- **Jalapeño Olive Oil**, 50 mL
- **Coconut Balsamic Vinegar**, 50 mL
- **Persian Lime Olive Oil**, 50 mL



Tasting Kit

BBQ COLLECTION \$45

Beef, poultry, tofu... this kit is perfect for the king of marinades, no matter what you want to marinate. It will give your meats and vegetables a unique and decadent flavour without spending hours in front of a smokehouse. Mix oils and vinegars according to your mood... and you're done. Your marinade is ready, all that's left to do is to brush it on.

THE KIT INCLUDES:

- Hickory Olive Oil, 50 mL
- Orange Balsamic Vinegar, 50 mL
- Pesto Olive Oil, 50 mL
- Blueberry Balsamic Vinegar, 50 mL
- Black Pepper EVOO, 50 mL
- Espresso Balsamic Vinegar, 50 mL



Tasting Kit

POPCORN COLLECTION \$25

Turn your popcorn into a gourmet version by adding a refined touch. These oils and vinegar make movie nights delectable and enchanting.

THE KIT INCLUDES:

- Persian Lime Infused Olive Oil, 50 mL
- Natural Smoked Hickory Infused EVOO, 50 mL
- Crème Brûlée White Balsamic Vinegar, 50 mL



Tasting Kit

GIN AND TONIC & PIÑA COLADA COLLECTION \$25

Vinegar in your cocktails! A real trend in mixology - use vinegar (shrub) to bring a new dimension to a cocktail. Vinegar, both the mystery and star ingredient, will surprise your guests. It's hard to describe how the combination works, but the chemistry is right. The recipe is simple: vinegar, fruit purée or juice, sugar and your favourite alcohol. A perfect collection to liven up a happy hour between employees.

THE GIN AND TONIC KIT INCLUDES:

- **Mint & Citronella Balsamic Vinegar, 50 mL**
- **Strawberry & Peach Balsamic Vinegar, 50 mL**
- **Melon & Cucumber Balsamic Vinegar, 50 mL**

THE PIÑA COLADA KIT INCLUDES:

- **Vanilla Infused Olive Oil, 50 mL**
- **Pineapple Balsamic Vinegar, 50 mL**
- **Coconut Balsamic Vinegar, 50 mL**



Other Products

U MAIN

Curds, halloumi, fresh mozzarella, paneer, ricotta (dairy or vegan)!

Easily make beautiful and delicious cheeses in your kitchen in 450g - 550g formats at a time. It's nothing like buying it at the grocery store!

Just add the cow or goat milk of your choice, even lactose-free milk for ricotta and paneer. These kits contain the necessary tools, the best quality ingredients and super clear instructions and recipes for making artisanal cheese at home; it's easy and rewarding!



Mozzarella or Paneer Making Kit, 16 kg
\$28.50



Halloumi and curd making kit, 10 kg
\$38.50

Other Products

ÉPICES DU GUERRIER

Their specialty: blending spices and herbs made with ingredients from Quebec's local products such as Myrique Baumier and Poivre des Dunes with an added sweet, genuinely Quebecois touch, maple syrup.



Poivre au Bacon, 100 g
\$17.95



La Scorbut, 250 mL
\$15.95



Gift Log, 100 g
\$28.95

Other Products

CONCEPT CONNIVENCE

100% Quebecois appetizers.
Made here with local ingredients.
These lovingly crafted artisanal
products are preservative
and gluten free.



1 Duo d'Oie et Faisan & Foie Gras, 80 g
\$10.59

2 Terrine Cerf et Sanglier & Foie Gras, 80 g
\$10.59

3 Terrine de Bison & Foie Gras, 80 g
\$10.59

4 Rillettes de Pintade & Foie Gras, 80 g
\$10.59

5 Rillettes de Canard & Foie Gras, 80 g
\$10.59



Gift Basket

ASIAN GOURMET \$89*

Asian cuisine is always a feast for the taste buds! Although each country and region has its own characteristics, all of the various dishes in this cuisine are full of flavours and colours.

- 1 Honey & Ginger Balsamic, 250 mL
- 2 Multi-use spice blend from Thailand, 54 g
- 3 Toasted Sesame Oil Extracted by Pressure, Organic, 250 mL
- 4 Marunaka Shoyu Soy Sauce, 150 mL
- 5 Ponzu Yuzu Katsuo Vinegar, 300 mL
- 6 Dark Teriyaki Balsamic, 50 mL



* Gift basket may differ from picture.

Gift Basket

GOURMET TRUFFLE \$80*

A gift basket starring truffles in every product. This noble and rare mushroom pairs well with meats, poultry, stuffing, foie gras and eggs. There are also chocolates called truffles, so named because they resemble the mushrooms. The most famous are French and Italian.

- 1 Truffle Mustard, 190 mL
- 2 Sacla Pesto with Black Summer Truffles, 175 mL
- 3 Truffle Honey, 100 g
- 4 Tartufata, 180 g
- 5 Black Truffle Balsamic, 50 mL
- 6 Black Truffle EVOO, 50 mL



* Gift basket may differ from picture.



Gift Basket

ITALIAN GOURMET \$92*

A gift basket that will delight pasta and pizza lovers with top quality Italian products. All of the Italian flavours are present in this box: from classic bruschetta to artichoke. An ideal basket from aperitif to main course.

- 1 EVOO- Italian Umbrian region, 250 mL
- 2 Sacla Tomato and Olive Bruschetta, 185 mL
- 3 Signature Dark Balsamic Vinegar from Modena, 250 mL
- 4 Sun-dried Tomato Pesto, 285 mL
- 5 Italian Lambrusco Wine Vinegar, 50 mL
- 6 Balsamic and Onion Spread, 290 g
- 7 Artichokes with Stems, 580 mL
- 8 Garlic-infused EVOO, 50 mL



* Gift basket may differ from picture.



Gift Basket

GOURMET EXTRA \$250*

Create a custom gift basket with our incredible variety of high quality gourmet products. The perfect gift for a discerning palate!

Over-indulgence is such a pleasant fault!

The 40 varieties of fine oils and vinegars that you will find in our boutique were developed by our sommelier, giving them rich and unique flavours. Our gourmet products transform a simple appetizer into a veritable masterpiece, amazing your guests or employees with this little mystery ingredient of our oils and vinegars.

"An incredible sensory experience for the epicurean that I am! With Josée's gourmet products, I transform my appetizers into true masterpieces, my guests are amazed and wonder what this little magic ingredient is and my boyfriend is happy to eat salad every night of the week. With SLO's oils and vinegars, it's heaven in every bite..."

- Émilie, faithful client.



* Gift basket may differ from picture.

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" LOTS OF CHOICES,
VERY INTERESTING PRODUCTS,
I LOVE THEM! IT HAS BECOME A
DARLING STORE FOR ME, EVEN
IF I HAVE TO DRIVE 45 MINUTES
TO GET THERE! IT'S REALLY
WORTH THE DETOUR! "

- Céline Guérette, faithful client.
.....





Olive Oil

ST-ELIAS EXTRA VIRGIN

\$6.49 for 50 mL
\$19.99 for 250 mL
\$33.99 for 500 mL

Olive oil from Greece
120 cal (per 15 mL)
14 g fat



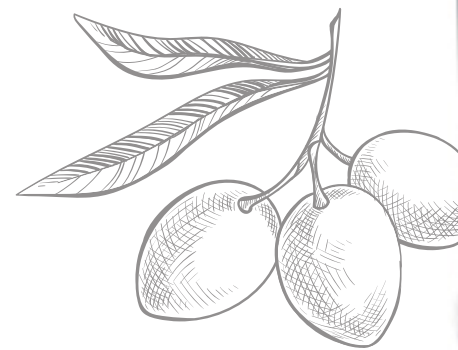
DESCRIPTION	St-Elias unfiltered olive oil is made from Koroneiki olives. Originally from the Messinia region, Koroneiki olives are used mainly for the production of olive oil.
TASTE PROFILE	Natural
USE	St-Elias olive oil goes wonderfully with fresh bread and salads, but you can also use it in your favourite recipes.
HOW TO SELL IN 30 SECONDS	Winner of the gold medal at <i>World's Best Olive Oils 2019 NYIOOC</i> .

Olive Oil

MONTANTICO EXTRA VIRGIN

\$6.49 for 50 mL
 \$19.99 for 250 mL
 \$33.99 for 500 mL

Olive oil from Italy
 120 cal (per 15 mL)
 14 g fat



DESCRIPTION	This oil is produced in Italy in an olive grove owned by Quebecers of Italian origin. It is made according to a traditional method from local olives hand-picked and selected, then crushed using a grindstone and cold-pressed.
TASTE PROFILE	Natural
USE	A high-quality oil that will enhance any of your dishes.
HOW TO SELL IN 30 SECONDS	Stone-pressed according to an ancestral method.

Olive Oil

BASIL EXTRA VIRGIN

\$6.49 for 50 mL
 \$19.99 for 250 mL
 \$33.99 for 500 mL

Olive oil from Spain
 120 cal (per 15 mL)
 14 g fat



DESCRIPTION	So fragrant that you feel as though you are breathing in a leaf freshly picked from the garden. The effect is even more convincing when you taste it! Distinctive, recognizable and intoxicating, it's an experience that only nature can so brilliantly perfect.
TASTE PROFILE	Herbal
USE	This oil has multiple uses: in salad dressings, on pasta, to cook vegetables... It is so tasty that it will become your go-to oil.
HOW TO SELL IN 30 SECONDS	Extra virgin basil olive oil is one of our most popular products thanks to the intense flavour of fresh basil.

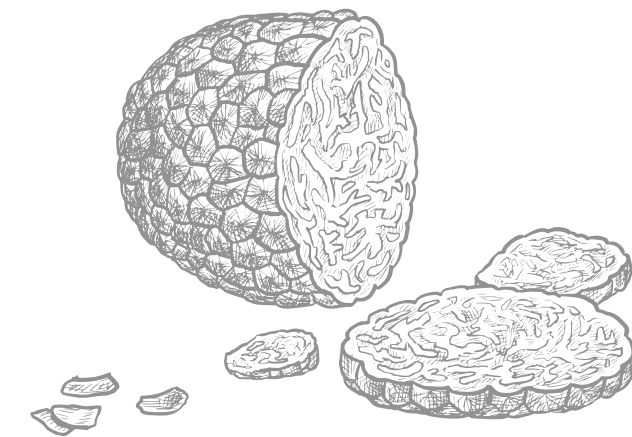


Olive Oil

BLACK TRUFFLE EVOO

\$7.99 for 50 mL
\$22.99 for 250 mL
\$35.99 for 500 mL

Oil from Italy
120 cal (per 15 mL)
14 g fat



DESCRIPTION	The flavour of black truffles is much less pungent and more refined than that of white truffles. It is reminiscent of fresh earth and mushrooms and when fresh, the aroma fills a room almost instantly.
TASTE PROFILE	Umami
USE	A divine pairing with Parmesan, on your meats and tartars.
HOW TO SELL IN 30 SECONDS	Just a few drops are enough for a big impact and to bring out the unique flavour of the truffle.

Olive Oil

BLACK PEPPER EVOO

\$6.49 for 50 mL
\$19.99 for 250 mL
\$33.99 for 500 mL

Olive oil from Spain
120 cal (per 15 mL)
14 g fat



DESCRIPTION	The blend of black pepper and high-quality olive oil makes a perfect pairing to enhance any recipe. This duo always offers exceptional flavour.
TASTE PROFILE	Spicy
USE	Add to your marinades or why not replace butter to cook an excellent pepper steak. This oil is also divine as a dip for sushi.
HOW TO SELL IN 30 SECONDS	Rich in flavour slowly infused with fresh, natural ingredients. Ideal for dipping and cooking.

Olive Oil

GARLIC INFUSED EVOO

\$6.49 for 50 mL
\$19.99 for 250 mL
\$33.99 for 500 mL

Olive oil from Spain
120 cal (per 15 mL)
14 g fat



DESCRIPTION	This fragrant and assertive oil is used to enhance any blend or tasting. Its flavour is full-bodied and its complexion golden.
TASTE PROFILE	Herbal
USE	Ideal for dipping and cooking. Salad dressings benefit fully from it! The taste of pasta or vegetables is enhanced, and bread dipped in this oil is simply delicious.
HOW TO SELL IN 30 SECONDS	Garlic is at the top of the list of must-haves for any kitchen. Rich in flavour, slowly infused with fresh and natural ingredients.



Signature Dark Balsamic

VINEGAR FROM MODENA, ITALY

\$6.49 for 50 mL
 \$19.99 for 250 mL
 \$33.99 for 500 mL

Vinegar from Italy
 10 cal (per 15 ml)
 7 g carbohydrates
 0 g fat



DESCRIPTION	Balsamic vinegar is a true artisanal product based on age-old recipes. Aged in small barrels, the vinegar is created according to classic, strictly controlled methods. When it reaches maturity, the perfect balance has been achieved between aroma and flavour.
TASTE PROFILE	Caramelized
USE	Cheeses, vegetable stir-fries, salads and desserts.
HOW TO SELL IN 30 SECONDS	Dark as night with a creamy consistency, its sweet and sour taste will delight all of the senses.

Signature Balsamic

WHITE

\$6.49 for 50 mL
 \$19.99 for 250 mL
 \$33.99 for 500 mL

Vinegar from Italy
 30 cal (per 15 ml)
 7 g carbohydrates
 0 g fat



DESCRIPTION	This high quality artisanal vinegar is unique to the Modena region of Italy and is made according to age-old traditions. The process begins with a careful selection of grapes. Decanting and ageing in wooden barrels gives it a dense and rich white colour.
TASTE PROFILE	Caramelized
USE	Perfect for lighter coloured glazes and sauces or simply drizzled on fresh fruit.
HOW TO SELL IN 30 SECONDS	Always a refreshing and delicious taste experience!

Balsamic

GREEN APPLE

\$6.49 for 50 mL
 \$19.99 for 250 mL
 \$33.99 for 500 mL

Vinegar from Modena
 30 cal (per 15 ml)
 7.5 g carbohydrates
 0 g fat



DESCRIPTION	The perfect blend of sweet and sour apple blended with our famous Modena signature white balsamic vinegar with its sweet and mild taste and thicker consistency. It's a delightful treat that your customers won't soon forget.
TASTE PROFILE	Fruity
USE	Use without moderation in sauces, marinades, salad dressings and even desserts or drinks.
HOW TO SELL IN 30 SECONDS	Always a refreshing and delicious adventure in taste!



Balsamic

FIG

\$6.49 for 50 mL
\$19.99 for 250 mL
\$33.99 for 500 mL

Vinegar from Italy
36 cal (per 15 ml)
8 g carbohydrates
0 g fat



DESCRIPTION	The semi-sweet nutty flavour emanating from the fig deepens the natural intensity of this balsamic vinegar. Originating in Modena, Italy, this balsamic vinegar is the product of the maturation of boiled grape must, slowly aged to perfection in oak barrels.
TASTE PROFILE	Fruity
USE	A fabulous introduction to the world of premium-flavoured balsamics. The fig produces a fresh, semi-sweet, nutty flavour that deepens the natural intensity of balsamic vinegar.
HOW TO SELL IN 30 SECONDS	At the top of the best-seller list year after year, it is considered a must for the gourmets and gourmands of this world.



Wine Vinegar

CHAMPAGNE

\$6.49 for 50 mL
 \$19.99 for 250 mL
 \$33.99 for 500 mL

Vinegar from Italy
 26 cal (per 15 ml)
 6 g carbohydrates
 0 g fat



DESCRIPTION	Take some champagne and turn it into a vinegar; the taste can only be divine and we assure you that it has kept all the subtleties of this wine from northeastern France. At once fruity, delicate and mineral, this vinegar has an <i>appellation d'origine protégée</i> (AOP).
TASTE PROFILE	Natural
USE	Taste all of its subtlety in a mignonette with oysters. It also goes very well with fresh fish or as a marinade for your favourite seafood.
HOW TO SELL IN 30 SECONDS	Like the sparkling drink, this vinegar is synonymous with festivities, celebrations and festive occasions.



Wine Vinegar

ITALIAN LAMBRUSCO

\$6.49 for 50 mL
 \$19.99 for 250 mL
 \$33.99 for 500 mL

Vinegar from Italy
 26 cal (per 15 ml)
 6 g carbohydrates
 0 g fat



DESCRIPTION	This vinegar has lush depth and viscosity and is wonderfully smooth. It has long been a favourite in the Italian culture. At once sweet and sour, subtle and invigorating with a touch of sparkle and a hint of berries.
TASTE PROFILE	Natural
USE	This classic of Italian cuisine truly complements all types of dishes.
HOW TO SELL IN 30 SECONDS	Lambrusco grapes give a sparkling and lively wine, so imagine it in a balsamic!



SOUS LES OLIVIERS

345, Boul. Harwood, Vaudreuil-Dorion (Qc), J7V 7W1
450.510.0777 / info@souslesoliviers.ca