

## OLIO NUOVO DAYS #5

16-17-18 JANUARY 2020

In 2020, the Beatles could sing “*All you need is EVOO*” now that Extra Virgin Olive Oil has become synonymous with well-being.

In 2016, **OLIO NUOVO DAYS** was created with the aim of democratizing the knowledge of extra virgin olive oil, the best possible quality of this pure fruit juice.

Five editions later, the 2020 meeting will bring together olive oil producers from all over the Northern Hemisphere on January 16, 17 and 18, from Japan to California via Tunisia, Greece, Italy, France, Spain... The new harvest will be celebrated in Paris on a tasting course in search of new sensations of freshness and new dishes inspired by some of the 1500 varieties of olives that exist around the world.

Chef Eric Briffard, Meilleur Ouvrier de France (MOF), chief executive and manager of culinary arts at Le Cordon Bleu institute, will chair the jury for the third time.

**SAVE THE DATE:** You will learn everything about **OLIO NUOVO DAYS 2020**, its participants, Chefs, and producers, its course and its **MASTER CLASS** on Thursday, November 28, 2019 at Le Cordon Bleu Institute Paris in the presence of Chef Eric Briffard, and producers, as well as olive oils that taste like cut grass, tomato, artichoke and many other heartening flavours...

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