



Domaines
TAZAKOURT





As Morocco country becomes one of major actors in the Olive Oil production market, worldwide, Domaines Tazakourt as one of the Morocco leading producers of Premium Olive Oil placed in the Red Lands of Marrakech.



*Located at the bottom of
Atlas Mounts, Domaines
Tazakourt manufacture
organic, fragrant Olive Oil
to your greatest pleasure.
Collected from the trees,
manually for targeting the
highest level of ripeness.
Managing the all production
chain including the grinding
and bottling internally, our
reliability guarantees to
protect the scents, flavour
and all nutritional values as
a result of a fruity, tasty and
unctuous oil.*



EXTRA VIRGIN OIL

Focusing on production of «Extra Virgin Olive Oil» only, our Olive Oil looks adequate and appropriate for any recipes with a Morocco parfum of your meals.





LA
GOUTTE
D'OR

In Tazakourt, in the Red lands of Marrakesh, was born La Goutte d'Or, an Extra virgin olive oil, fruity and unctuous, triturated with the most modern mechanical methods.

High content of vitamin E, no cholesterol, against any heart attack.

لاأثوت دؤ
LA
GOUTTE
D'OR

*Glass Bottles
250, 500 and 750 ml,
Tin (metallic) Bottle
100 ml
Spray
100 ml
Small Discovery Bottles
20 ml
Giant Bottle
5000 ml*





Huile d'Olive
du Maroc



Marrakech
TAZAKOURI 



LA
GOUTTE
D'OR

Huile d'Olive

EXTRA VIERGE

بهدنة الزيتون العتيق

PREMIER CRUVEAU ALGERIE



Dominique
TAZAKOURI

100% O.E.

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GOUTTE
D'OR

Huile d'Olive

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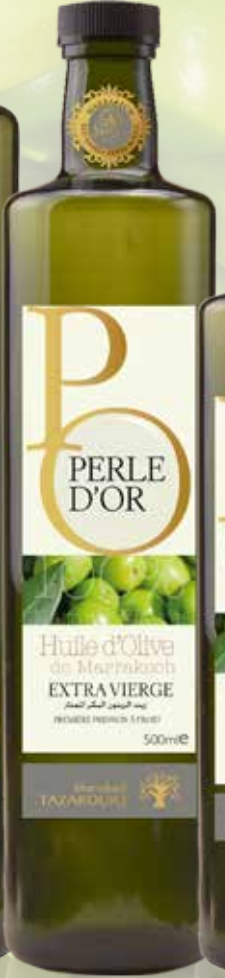
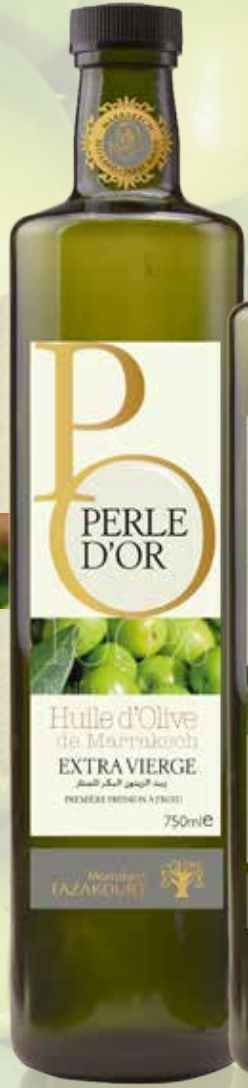
PERLE
D'OR

*Forever, we perform different tastes, therefore through our different brands, we have extracted the finest and optimal Olive Oil according to our olive trees varieties. Each brand has his specific fragrance and taste for a purpose to offer to our customers, choices.
Perle d'Or, namely Golden Pearl, looks ideal for any cold or hot cooking.*



PERLE
D'OR

*Glass Bottles
250, 500 and 750 ml,
Tin (metallic) Bottle
100 ml
Spray
100 ml
Small Discovery Bottles
20 ml
Giant Bottle
5000 ml*





Huile d'Olive
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Marrakech
TAZAKOURTI





SAHARA
OLIVE
OIL

Sahara Olive Oil – beautiful golden green colored taste; we blend this oil from specific olives varieties, to extract a nice and delicious fruit flavor.

Rich, robust and remarkably golden green colored, «Sahara Olive Oil» is a special blend of some extra virgin cold-pressed olive oils of high quality obtained to ensure a naturally bodied and fruity flavor.



S

SAHARA
OLIVE
OIL

*Glass Bottles
250, 500 and 750 ml,
Tin (metallic) Bottle
100 ml
Spray
100 ml
Small Discovery Bottles
20 ml
Giant Bottle
5000 ml*





Huile d'Olive
du Maroc



Marrakech
TAZAKOURT



S
SAHARA
OLIVE
OIL
Huile d'Olive
du Maroc
EXTRA VIRGINE
Produit et conditionné
dans les locaux de la coopérative
Marrakech TAZAKOURT

S
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Marrakech TAZAKOURT

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TAZAKOURT



PRESTIGE
OLIVE OIL

PRESTIGE OLIVE OIL

Prestige Olive Oil - our glamor and distinction olive oil. Top Quality from our famous and favorite olives varieties, after a careful and meticulous selection, to bring you the best unctuous olive oil. This Olive Oil will stun you by the freshness and fruitiness. Definitely, that's an experience, any customer has to discover.



Huile d'Olive

*Glass Bottles
250, 500 and 750 ml,
Tin (metallic) Bottle
100 ml
Spray
100 ml
Small Discovery Bottles
20 ml
Prestige Bottle
100 ml*





Huile d'Olive
du Maroc



Marrakech
TAZAKOURT



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CRUSH UNIT

In our modern oil-works, with the cold-pressed process, the green olives are crushed immediately after the harvest (less than 4 hours) so that they do not mature. Our olive oils are obtained from the original fruit without having been synthetically treated. Once the olives would have been picked, washed, pressed - and put in 90 tons stainless steel vessels in stocking at an appropriate temperature - no other process would take place other than decantation, centrifugation to extract the oil, and filtration.



Paying careful attention of the environment, our olive oil is made through an automatic process that keeps under control all quality stages. Furthermore, to preserve and harness all nutritional values, Domaines Tazakourt don't blend any chemical ingredients; as purpose for being awarded of the «BIO» European Label in next coming three years.



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