

Simiane-la-Rotonde,
France

SIMIANE-LA-ROTONDE LAVENDER FARM AND DISTILLERY

Established 1996

Botanicals sourced from this farm: Lavender, Clary Sage, Hyssop, and Oregano

FARM LOCATION AND BACKGROUND

Young Living's Simiane-la-Rotonde Lavender Farm and Distillery is nestled in the charming hills of France's Provence region, an area renowned for its beauty, fragrant lavender fields, and summer-long festivals. Because of its history and breathtaking views, the farm is a popular destination for essential oil lovers, artists, and visitors looking to breathe in the captivating spirit of this unique place.

BOTANICAL BACKGROUND

The Romans first introduced lavender to Provence around 2,000 years ago. The plant acclimated to the area's favorable climate and quickly spread. Clary sage, on the other hand, is native to Europe and belongs to the mint family. Young Living has grown clary sage for more than 25 years, steam distilling the flowering tops to obtain its herbaceous-scented oil.

The Simiane-la-Rotonde Lavender Farm and Distillery is best known for its lavender fields and clary sage crop.

HARVESTING AND DISTILLING

Lavender thrives in sunny, dry weather at altitudes between 600 and 1,400 meters (2,000 and 4,600 feet). Young Living harvests it in June or July and then steam distills the flowering tops to produce the essential oil. It takes between 2 and 5.5 square meters (30 to 60 square feet) of lavender plants to fill one 15 ml bottle of essential oil.

The entire clary sage plant is aromatic. If you took a clary sage leaf and looked at it with the sun behind it, you'd see shiny pockets of oil throughout it. When its white-pink flowers bloom, the plant's surface area is harvested and left to dry in the fields. The flowering tops are then steam distilled to produce Clary Sage essential oil.

Keeping with Young Living's devotion to protect the land and purity of the essential oils it produces, this farm is always looking for ways to improve its sustainability. When asked what steps they have taken, Farm Manager Nicolas Landel said, "Our distillery is great at saving energy. We utilize the heat from a distillation in progress to warm the water before it goes into our boiler, taking less energy to transform it into steam. We also reuse all our floral water as cooling water, saving the water that is so precious."



HOW THE FARM GOT ITS START

In 1990 Jean-Noël Landel traveled from France, hoping to find buyers for his high-quality Lavender oil at an expo in the United States. Young Living's late founder, D. Gary Young, also attended the expo, displaying a few single oils, which piqued Jean-Noël's interest. The two men quickly discovered that they shared a mutual passion for essential oils, particularly lavender, and Jean-Noël invited Gary to visit him in France, never imagining Gary would really come.

Only a month later, Jean-Noël and his wife, Jane, welcomed Gary into their home, where they introduced him to their six-month-old son, Nicolas. Today Nicolas Landel continues his father's legacy by managing our French farm and overseeing the lavender harvest.

DID YOU KNOW?



Lavender and clary sage are members of the mint family.



The entire clary sage plant is covered with tiny glandular hairs that contain essential oil.



Lavender plants can thrive in the field for about 10 years.



Lavender yields nothing for the first year, produces 50 percent during the second year, and reaches its full potential the third year.



SEED TO SEAL

We discover, distill, and deliver the world's purest and most potent essential oils and oil-infused products. To maintain that standard, we created our Seed to Seal® quality commitment as a set of rigorous quality benchmarks that put people and planet first. Seed to Seal's three pillars—Sourcing, Science and Standards—let you fall in love with Young Living products, knowing that inside each bottle, tube, box, or bag is a powerful product with a sustainable story. For more detailed information on our Seed to Seal pillars, please visit SeedtoSeal.com.

LOOKING AFTER THE ENVIRONMENT AND COMMUNITY



Preserving endangered bees. The farm understands the critical role bees play in agriculture by pollinating crops. That's why the Simiane-la-Rotonde family incorporated safe and sustainable beekeeping practices such as keeping them sugar free and leaving more than half their honey so they always have food. They also carefully remove the bees so they aren't harmed by the tractors at harvest time.

Supporting the natural ecosystem. Sheep graze the lavender fields to eliminate the cover crop and control weeds. Since sheep dislike lavender's floral scent, they leave the plant and eat only the weeds. This also reduces the need to till, which slows evaporation, increases absorption of rainwater, and cuts down on labor and fuel.

Participating in socially responsible projects. The farm helped with the opening of a local museum that highlights regionally grown plants and their uses throughout the years. This provides the farm with the opportunity to teach others how to care for these plants and showcase how they're used to produce essential oils.

Prioritizing conservation and responsible management. Other sustainability initiatives include the practice of zero-waste principles during all farm events. They also use cover crops to help maintain the soil, improving plant health.