

Roman chamomile France

Anthemis nobilis

ESSENTIAL OIL

ALBERT VIEILLE ADDED VALUE

Albert Vieille has set up partnerships with French farmer-processors. These partnerships include support of producers in the development of their activity, from field cultivation to distillation. We encourage the sharing of knowledge and the transmission of know-how through the organisation of inter-producer meetings.

ABOUT ROMAN CHAMOMILE

Roman chamomile is native to Europe and north Africa. It is an iconic plant of the Chemillé region, where it was imported in the early 19th century by Parisian herbalist Pierre-Aimé Godillon. There are two main varieties: Flore pleno with double flowers, and Treneague with single flowers. The most widely used is the double flowered variety, which is easily recognised by its white flower heads that look like pompoms. This variety is sterile and is usually propagated in autumn using cuttings.

Roman chamomile blooms in June and July. It is harvested mechanically when the first faded flowers start to appear. Roman chamomile is often harvested in the afternoon. As soon as it is picked, Roman chamomile must be distilled to prevent any fermentation and to prevent the essential oil from any loss in terms of quality.



These applications are given for information only



FRUITY
Liqueur-like

THE FRAGRANCE

Roman chamomile essential oil blends perfectly with leather or tannic accords. The olfactory qualities of Roman chamomile blend with both floral feminine perfumes and aromatic masculine perfumes.

WELL-BEING APPLICATIONS*

Antispasmodic, anti-inflammatory, calms anxiety and agitation, facilitates falling asleep. Promotes emotional balance in people who are tense and irritable, releases self-imposed patterns, soothes fears and anxieties.

*These aromatherapeutic properties are excerpted from specific works and are provided for information purposes only. They are not, under any circumstances, to be considered sufficient as a basis for any health claim or diagnosis for purposes of therapeutic application.

500 kg
of roman chamomile
flowering tops

Steam distillation
 $\eta = 0,2 \%$

1 kg
of essential oil



Harvest calendar

J F M A M J J A S O N D

Traceability

Country

Region

Cultivated plots

OLFACTORY PROFIL

Fruity, liqueur-like, dusty, hay-like, pearlike.

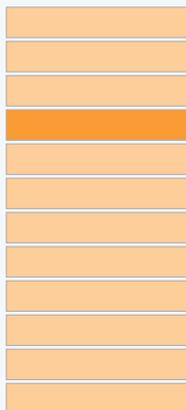
Head

Heart

Base

TENACITY

1 hour
2 hours
3 hours
6 hours
1 day
2 days
3 days
4 days
1 week
2 weeks
3 weeks
1 month



* Tenacity of characteristic notes

GLOBAL DATA

CAS TSCA: 8015-92-7

CAS EINECS: 84649-86-5

EINECS : 283-467-5

FEMA: 2275

FDA: 182.200

CoE: 48n

INCI: Anthemis nobilis flower oil

Resource: Cultivated

Processed plant part: Flowering tops

Transformation process: Steam distillation

Appearance: Colorless to yellow sometimes slightly bluish limpid mobile liquid

Main constituents: Isobutyl angelate and isoamyl methacrylate, isoamyl angelate, methylallyl angelate

Active constituents: Esters (isobutyl angelate, methacrylate, isobutyl methylallyl, methylallyl angelate, isoamyl isobutyrate)



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