



IXSIR

 IXSIR  IXSIRWINE

THE STORY

The name IXSIR derives from “Iksir”, the original Arabic word for “Elixir”, a word common to many languages, defining the purest form of all substances, a secret potion that grants eternal youth and love.

The vision behind IXSIR is to reveal the best terroirs of Lebanon, some forgotten long since. Cultivated with respect to sustainable agriculture, IXSIR’s vineyards are spread in the mountains of Lebanon on clay-calcareous and limestone soil, from Batroun to Jezzine, benefiting from the unique microclimates Lebanon has to offer. IXSIR’s vineyards culminate at an altitude of 1,800m, making them one of the highest in the Northern Hemisphere.

Winemaking occurs in a winery located on the hills of Batroun where 17th century traditional Lebanese house presides over a contemporary winery with sustainability at its core. Recognized several time for its green credentials, the IXSIR winery was named by CNN as one of the greenest building in the world, and won the international Architizer A+ Award as well as the Good Green Design award and the Green Mind MENA Award.



ixsir

COUNTRY:

Lebanon

TOTAL AREA:

120 hectares.

SOIL:

Clay-calcareous.

Calcareous and stone layers

GRAPE VARIETIES:

Cabernet Sauvignon,
Syrah, Tempranillo,
Cinsaut, Caladoc, Merlot,
Arinarnoa, Mourvèdre
Obaideh, Viognier, Muscat,
Sauvignon Blanc,
Chardonnay.

HARVEST:

Manual, in crates of 18kg,
with a temperature control
below 18°C

GRANDE RESERVE



WHITE

TASTING NOTES:

The eye is seduced by its pure golden hue. The nose is enticed by an explosion of white flowers, peach and citrus fruits. The palate is enthralled by an equilibrium between mellowness and liveliness that leaves a final, woody overture that gives the wine a highly distinctive character.

GRAPE VARIETY:

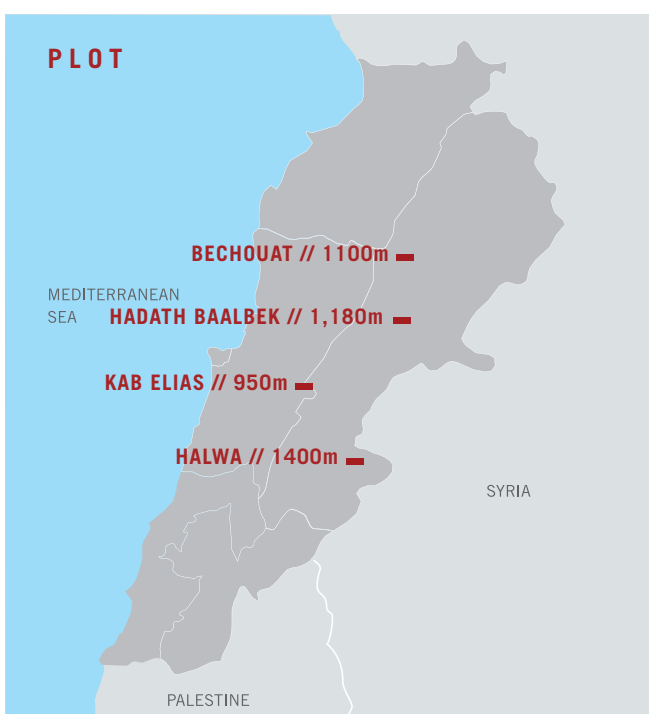
60% Viognier
25% Sauvignon
15% Chardonnay.

AGING:

In French oak barrels 6 months

AGE OF BARRELS:

15% new, 30% used once, 55% used twice



KEY

SOIL

Clay and limestone

LAND

SEA

VINEYARDS

