

The vision behind IXSIR is unique: reveal the best terroirs of Lebanon, some forgotten long since, while respecting sustainable development and integrated viticulture. IXSIR cultivates grapes in areas carefully chosen for their high quality potential, in regions as diverse as Lebanon itself, stretching from Batroun in the North to Jezzine in the South, and nestling beside the most beautiful hillsides of the Bekaa. Winemaking and aging take place in a central winery located on the hills of Batroun, giving birth to unique wines, the perfect marriage between the subtle and the complex.

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.

IXSIR is the fruition of a partnership between friends who share the same passion for wine, Lebanon, and the dream of associating the name of a prominent wine to their fatherland.

Country	Lebanon.
Total area	110 hectares.
Soil	Clay-calcareous. Calcareous and stone layers.
Grape varieties	Cabernet Sauvignon, Syrah, Tempranillo, Caladoc, Merlot, Viognier, Muscat, Sauvignon Blanc, Chardonnay and Sémillon.
Harvest	Manual, in crates of 18kg, with a temperature control below 18 °C.

IXSIR GRANDE RESERVE

	IXSIR GRANDE RESERVE RED, 2009	IXSIR GRANDE RESERVE WHITE, 2010
Tasting notes	Rich in minerals and saturated with Mediterranean character, this wine unleashes exuberant aromas of mature fruits and spices. Its concentrated taste enrobed in a fine texture gives it an attractive liveliness, while its rich and mellow yet always-complex palate lasts until the final touch of fruit.	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 a nice equilibrium between mellowness and liveliness that leaves a final, equally wooden taste, which gives the wine a highly distinctive character.
Grape Varieties	61% Syrah and 39% Cabernet Sauvignon.	60% Viognier, 25% Sauvignon and 15% Chardonnay.
Aging	French oak barrels.	French oak barrels.
Time	12 months.	5 months.
Age of Barrels	60% new, 40% used once.	50% new, 50% used once.

IXSIR ALTITUDES

Country Lebanon.
Total area 110 hectares.
Soil Clay-calcareous.
 Calcareous and stone layers.
Grape varieties Cabernet Sauvignon, Syrah, Tempranillo, Caladoc, Merlot, Viognier, Muscat, Sauvignon Blanc, Chardonnay and Sémillon.
Harvest Manual, in crates of 18kg, with a temperature control below 18 °C.

	ALTITUDES, IXSIR WHITE, 2009	ALTITUDES, IXSIR ROSE, 2009	ALTITUDES, IXSIR RED, 2008
Tasting notes	This blend of four noble southern varieties presents an elegant swirl of golden glittering robes. Breathing an exquisite bouquet of floral aromas with hints of Muscat and notes of grapefruit, this floral and fruity blend translates into a balanced and sharp palate hinted with spicy undertones. A soft touch of acidity gives the wine a pleasant freshness.	This is what we can call a wine rosé “à la Provence”. Its marble pink robe with peony reflections reveal an intense bouquet of gooseberry and vine leaves. Its suave, fruity, crispy and delicate palate will be a “coup de folie” for anyone passionate about authentic rosé wines.	Warmth, sharpness, maturity and character are the dominant traits of this wine. Imprinted with mature fruits, Its delicate and complex bouquet varies between an oaked aroma and red and black fruits. Notes of blackberry and blackcurrant blended with a fine “empyreumatic” touch give the wine a soft and complex character. Its final silky taste makes it a pleasant and accessible wine, to share in a relaxed environment.
Grape varieties	40% Muscat, 30% Viognier, 15% Sauvignon and 15% Sémillon.	66% Syrah and 34% Caladoc.	35% Cabernet Sauvignon, 22% Syrah, 26% Caladoc and 17% Tempranillo.