

PROFILE

Located in Boutenac, just south of the village of Corbières in the Languedoc region, Ollieux-Romanis is now one of the largest privately owned wineries in Corbières, spanning some 130 hectares. Along with the Carignan, Cinsault, Grenache Noir, Syrah, Marsanne, and Roussanne, all of which are quite common to the Languedoc, the Bories also cultivate Sauvignon Blanc, Grenache Blanc, Grenache Gris, Merlot, and Mourvèdre, the “unapproved” varietals going into their fun entry-level VdP label Capucines. Ollieux-Romanis is also currently working its way to fully organic status, having dispensed with herbicides and pesticides in the late 1990s.

SPECIFICATIONS

Wine: Corbières “Cuvée Classique”
Rosé

Varietals: 65% Grenache Gris, 35%
Cinsault

Appellation: Corbières AOC

Exposure: Southeast

Soil: Limestone, Clay

Vineyard Age: 30 - 50 years

Vineyard Area: 8 ha

Production: 45 000 bottles

Agricultural Method: Les Ollieux is currently working its way to fully organic status, having dispensed with herbicides and pesticides in the late 1990s. Instead, they compost with marc, or the leftover solids (skins, seeds, pulps, pits) of the grapes and olives after pressing. The estate recently received its ISO 14001 certification, which sets out the criteria and maps out a framework that a winery can follow to set up an effective environmental management system. Vegan. 🌱 🌿

Vinification: Pre-fermentation maceration for 3 to 6 hours, then light pressing. Fermentation at low temperature. Bottled in December.

Tasting Note: Pale pink color with red berry and pink grapefruit aromas. Elegant palate, with a balance of freshness and roundness.

Alcohol: 12%

Residual Sugar: None

