

## 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.

Jeb Dunnuck, writing for the Wine Advocate, scores the 2015 vintage 92-95 points, saying: “Made from a blend of 40% Carignan, 25% Grenache, 20% Mourvèdre and the balance Syrah, the inky colored 2015 Corbières-Boutenac Cuvee Or will spend 13 months in roughly 70% new French oak barrels, with the balance in once and twice used oak. It offers a smoking bouquet of ripe blackberries, cassis, vanilla bean and toasted spice to go with a full-bodied, silky, seamless, powerful and layered style on the palate. This is a seriously good, unctuous beauty that readers need to seek out. Bravo!” (92-95 pts)



## SPECIFICATIONS

**Wine:** Corbières Cuvée Or

**Varietals:** Carignan, Syrah, Mourvedre and Grenache

**Appellation:** Corbières Boutenac AOC

**Exposure:** Southeast

**Soil:** Limestone

**Harvest:** Manual

**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:** After a carbonic maceration using selected yeasts, vinification is in new French oak. No fining or filtration

**Alcohol:** 14.50%