

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” varieties 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 Classique Blanc

Varietals: 45% Roussanne, 45% Marsanne, 10% Grenache

Appellation: Corbières AOC

Location: Corbières

Soil: Sand, Clay, and Limestone

Vineyard Age: 7 - 10 years

Vine Density: 4000 vines/ha

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: Maceration and direct pressing with light pressure. Low temperature fermentation.

Tasting Note: Pale yellow in the glass, with white flowers and citrus on the nose. This charming wine is light on the palate with soft notes of tropical fruits. Well balanced with bright acidity.

Alcohol: 12.50%

