

Ixsir Altitudes Red

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.

35% Cabernet Sauvignon, 22% Syrah, 26% Caladoc, 7% Tempranillo.

“Food-friendliness is also a quality I’ve come to expect in wines from the Lebanon, and again that probably shouldn’t come as a surprise given that the country is home to one of the world’s great cuisines and its winemaking scene has a pronounced French accent. The Gallic influence is explicit in this red blend thanks to the presence of winemaker Hubert de Boüard, who is better known for his work at top Bordeaux Château Angélu, and the wine has the cool herbal quality and crunchy blackcurrant of good Claret. There is a freshness, too, which may well have something to do with the name-inspiring altitude (1,000 metres) of the vines. If you’re looking ahead to Easter, and roast lamb, look no further.”

David Williams The Observer, March 2014



About IXSIR

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 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.