

# Ixsir

Altitudes White captures the Levantine terroir, where aromatic finesse meets Mediterranean vibrancy, delivering a sophisticated wine of balance and refreshing elegance.





Alcohol :13,50 % Composition: 40% Muscat, 30% Viognier, 15% Sauvignon Blanc, 15% Sémillon



# Altitudes White 2022

Bekaa Valley, Lebanon

## Region and Vineyards

The lxsir vineyards are spread across Lebanon, from the cool mountains of Batroun and Jezzine to the Bekaa Valley, reaching altitudes as high as 1,800 metres. These **exceptional elevations** provide freshness, diurnal shifts, and extended ripening, ensuring aromatic precision and natural acidity in the wines. The diversity of soils, ranging from limestone-rich terrains to clay and sandy loams, allows each grape variety to express its full personality.

Lebanon's viticultural history stretches back millennia, making it one of the oldest winemaking regions in the world. Today, Ixsir embodies this heritage through sustainable practices and meticulous vineyard management. The winery's commitment to biodiversity and respect for terroir has made it a pioneer in **sustainable Lebanese viticulture**, reflecting both authenticity and international recognition.

#### Winemaking

Altitudes White 2022 is a blend of Obeideh, Muscat, and Viognier. Obeideh, an ancient Lebanese variety, provides backbone and freshness, Muscat contributes its unmistakable aromatic lift, and Viognier brings texture and exotic fruit depth. The grapes are harvested by hand to preserve their integrity, often in the cool of early morning to retain aromatic intensity.

Vinification is carried out with a focus on purity. Gentle pressing is followed by fermentation in stainless steel under temperature control, ensuring **aromatic retention and vibrancy**. The wine is aged on fine lees for added complexity and mouthfeel, creating a harmonious balance between freshness and depth.

## Tasting Notes

- **Color**: Pale straw with green highlights, shimmering with youthful brilliance.
- **Aroma**: Expressive bouquet of orange blossom, fresh citrus, and delicate white flowers, underpinned by stone fruit and subtle exotic notes.
- **Palate**: Bright and refreshing, with Muscat's floral dominance giving way to Viognier's silky texture and nuanced fruit, balanced by Obeideh's crisp acidity. The finish is elegant, persistent, and finely poised.



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#### Did you know?

Obeideh, one of the grapes in this blend, is considered a **native Lebanese variety** and is thought to have been used historically in the production of the region's famed arak. Today, it is gaining renewed recognition as a quality component in modern Lebanese wines.

#### Wine Pairing Ideas

- **Grilled sea bass with lemon and herbs** the wine's citrusy freshness complements the delicate, flaky fish.
- **Chicken tagine with preserved lemons** aromatic spices and zesty accents harmonize with Muscat's floral lift.
- **Goat cheese salad with figs and walnuts** the creamy tang of the cheese is enlivened by the wine's crisp acidity.
- **Sushi and sashimi** the wine's finesse and floral elegance enhance the purity and umami of raw fish.





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