

Ixsir

Grande Réserve White is a luminous Lebanese white, blending aromatic precision and textured depth, with a balance of floral lift and mineral elegance.

İXSİR



Grande Reserve White 2022

Bekaa Valley, Lebanon

Region and Vineyards

The grapes for Grande Réserve White 2022 are grown across Lebanon's most striking terroirs, from Batroun in the north to Jezzine in the south and the celebrated Bekaa Valley. Vines rise up to 1,800 metres above sea level, among the highest vineyards in the Northern Hemisphere. These **exceptional altitudes** ensure cool nights, long ripening seasons, and a natural freshness that defines the estate's whites.

The soils vary between limestone, clay, and sandy compositions, each contributing distinctive textures and mineral nuances. Lebanon's winemaking history, stretching back over 5,000 years, provides a deep cultural backdrop. Ixsir integrates this ancient heritage with modern, **sustainable viticulture**, positioning itself as a leader in preserving biodiversity and crafting authentic wines of international calibre.

Winemaking

Grande Réserve White 2022 is primarily composed of **Viognier, Sauvignon Blanc, and Chardonnay**. Viognier lends aromatic richness and texture, Sauvignon Blanc imparts freshness and lift, while Chardonnay provides structure and finesse. Grapes are hand-harvested in the early morning to preserve delicate aromas, then gently pressed.

Fermentation occurs partly in temperature-controlled stainless steel tanks for purity, and partly in French oak barrels, which adds complexity and depth. Lees aging contributes to **creaminess and length**, while the careful use of oak integrates subtle spice without dominating the fruit. The result is a wine of remarkable balance between vibrancy and sophistication.

Tasting Notes

- **Color**: Bright straw yellow with golden reflections.
- **Aroma**: Complex bouquet of white peach, apricot, and citrus blossom, layered with hints of vanilla, toast, and delicate minerality.
- **Palate**: Generous yet fresh, with a silky texture. Stone fruit and citrus mingle with subtle spice, underpinned by vibrant acidity. The finish is long, elegant, and finely balanced.

Alcohol :13,50 %

Composition: 60% Viognier, 25% Sauvignon Blanc, 15% Chardonnay

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Did you know?

Ixsir's winery in Batroun is renowned for its **eco-architecture**, having won the Green Good Design Award. Built partly underground, it minimises environmental impact while naturally regulating temperature, an innovation that reinforces the estate's sustainable vision.

Wine Pairing Ideas

- **Seared scallops with lemon butter** - the wine's freshness and texture highlight the sweetness of the scallops.
- **Roast chicken with herbs** - the subtle oak and creamy mid-palate complement the dish's savoury depth.
- **Sea bass with fennel and orange** - citrus notes in the wine resonate with the dish's aromatics.
- **Aged goat cheese** - the wine's balance of acidity and creaminess pairs beautifully with the cheese's tang and texture.



Robert Parker (RP) : 89 Points (2017)

The 2017 Grande Reserve White is 60% Viognier, with 25% Sauvignon Blanc and 15% Chardonnay, aged for three months in a mixture of second and third use French oak. It comes in at 13.5% alcohol. Tasted about two months after bottling, this was still in good form. The oak impact is nominal. The freshness and the aromatics, some flowery nuances tinged with a little green (the Sauvignon Blanc just saying "hello!" for that last), make this an enticing summer white with the freshness you want and the lively feel as well. The balance is impeccable. For all of the obvious advantages it has—its zesty nuances that will serve you well in warm weather—it is actually a little understated. It tastes great and smells great. It is graceful and well balanced. This might well hold nicely for several years, but I wouldn't want to lose its youthful exuberance. Don't hesitate to dive in while it is young and fresh.