



ixsir

Product of Lebanon

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# IXSIR WINERY FACT SHEET

**Country:** Lebanon

**Total area:** 120 hectares

**Soil:** Clay-calcareous, Calcareous and Stone layers.

**Grape varieties:** Syrah, Cabernet Sauvignon, Mourvedre, Touriga Nacional, Merlot, Tempranillo, Caladoc and Cinsault. Obeidy, Viognier, Muscat, Chardonnay, Sauvignon Blanc.

**Harvest:** Manual, in crates of 18kg, with temperature control below 18°C.

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Wines of Lebanon - Zouk Mosbeh

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The name IXSIR derives from “Iksir”, the original Arabic word for “Elixir”; a word common to many languages, which defines the purest form of all substances, a secret potion that grants eternal youth and love.

The vision behind IXSIR is to reveal the best terroirs of Lebanon, some forgotten long since. Cultivated with respect to sustainable agriculture, IXSIR’s vineyards are spread in the mountains of Lebanon on clay-calcareous and limestone soil, from Batroun to Jezzine, benefiting from the unique microclimates Lebanon has to offer. IXSIR’s vineyards culminate at an altitude of 1,800 m, making them one of the highest in the Northern Hemisphere.

Winemaking occurs in a winery located on the hills of Batroun where 17th century traditional Lebanese house presides over a contemporary winery with sustainability at its core. Recognized several time for its green credentials, the IXSIR winery was named by CNN as one of the greenest buildings in the world, and won the international Architizer A+ Award as well as the Good Green Design award and the Green Mind MENA Award.





# THE VINEYARDS

Lebanon is on the eastern shore of the Mediterranean sea and has the highest mountains in the Middle East. It has been incessantly producing and trading wine for the past 6,500 years, making it one of the oldest winemaking countries. IXSIR's vineyards are spread from the north to the south of Lebanon on slopes of mount Lebanon, and aim to promote sustainable farming by helping more than 80 families to remain in their homeland. IXSIR insures rewarding farmers with premiums on higher quality grapes, and gives them guidance and help from pruning till harvest.

## AINATA

### Coordinates

34° 10' 59.4" N 36° 05' 15.2" E

### Altitude

1800m

### Soil

Shell Limestone with Clay

### Grape Varieties

Syrah, Cabernet Sauvignon  
and Caladoc



## HALWA

### Coordinates

33° 36' 29.0" N 36° 00' 04.8" E

### Altitude

1400m

### Soil

Clay, Limestone

### Grape Varieties

Cabernet Sauvignon, Syrah,  
Carigan, Cinsault, Chardonnay,  
Sauvignon, Muscat and Merlot



## NIHA

### Coordinates

33° 52' 57.1" N 35° 58' 45.3" E

### Altitude

1200m

### Soil

Marl-Calcareous

### Grape Varieties

Viognier



## BECHOUAT

### Coordinates

34° 09' 00.8" N 36° 08' 06.3" E

### Altitude

1100m

### Soil

Ferralitic Gravelly Clay Lime

### Grape Varieties

Arinarnoa, Cabernet Sauvignon,  
Syrah and Tempranillo



## JEZZINE

### Coordinates

33° 33' 07.8" N 35° 35' 32.0" E

### Altitude

950m

### Soil

Calcareous Clay and Limestone  
Rock Crack

### Grape Varieties

Syrah





# THE WINERY

IXSIR's winery is located in the mountains of Batroun, north of Lebanon, in a village called Basbina at 400 meters above sea level.

Built underground with sustainability at its heart, the winery kept the region's landscape intact and a 17th-century-restored feudal house serves as the entrance, and symbol of IXSIR. This house is today home to the restaurant "Nicolas Audi a la maison d'IXSIR" that serves traditional Lebanese cuisine from different regions of Lebanon, revisited by the renowned Chef Nicolas Audi.

The winery is built on different levels allowing wine to be made using the method of "gravity flow winemaking", with very little pumping used during the process as grapes and wine free-flow from one level to the next. The wine cellar is built 12 meters underground thus taking advantage of the soil's thermal consistency instead of mechanical refrigeration. Zenithal skylights on the roof maximize the use of sunlight on all floors, reaching the cellar 12 meters underground.

The winery welcomes visitors throughout the year even during harvest season. During daily guided tours, they can discover the green aspect of the winery as well as the winemaking process. They can also stroll in a botanical garden set on the roof of the winery, where they can see side-by-side more than 22 different grapes varieties. It is Lebanon's biggest planted roof.

Recognized several times for its green credentials, the IXSIR winery was named by CNN as one of the greenest buildings in the world and won three of the most prestigious international Green architecture awards.





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