





IXSIR produces a wide spectrum of grape varieties, from Cabernet Sauvignon, Syrah, Tempranillo, Caladoc, and Viognier, Muscat, Sauvignon Blanc, Chardonnay and Sémillon. IXSIR's vineyards are spread from the north to the south of Lebanon, and aim to promote sustainable farming by helping more than 250 families of farmers to remain on their lands. IXSIR insures that long term buying contracts with vine growers are set, including a higher pay on grapes than the rest of the market, along with technical counseling and strict quality control. This Fair Trade approach was used to create a safer environment where productions of illicit crops were replaced by a sustainable agriculture.

IXSIR's winery proudly consumes 75% less energy than any other winery in the world and is built across distinct levels, allowing wine to be made using the method of gravity fermentation. Having stood the test of time, the gravity fermentation method requires very little pumping during the processing of grapes, allowing IXSIR's painstakingly produced wine to free-flow from one level to the next.

Having made its way down, IXSIR stores its wines in a cellar that is built 12 meters underground so that it benefits from the natural thermal protection of the soil and reducing the need for mechanical refrigeration.

Earth is also used to insulate the winery, with a botanical garden set on the roof of the building that helps to keep it cool during the hot summer months. The garden is Lebanon's largest planted roof, enabling visitors to view more than 22 different grapes varieties. Zenithal skylights on the roof also help to maximize the use of sunlight across all floors, reaching the cellar 12 meters underground and reducing the amount of energy Recognized several times for its environmental credentials, the IXSIR winery was named by CNN as one of the greenest buildings in the world.

"A Lebanese beauty to look out for" -Robert Parker - @RobertMParkerJr







