



Château Ollieux Romanis | Racine, Corbières, Rosé

AOP Corbières, Languedoc-Roussillon, France

Rooted in Roman times and revived by the Bories family in 1978, this estate nurtures ancient vines under Cru Boutenac standards, yielding deep, expressive wines. Certified organic since 2006, it relies on indigenous yeasts and minimal sulfites. Sandy-molasse soils, gravity-fed tanks, and cool fermentations showcase terroir. A Corbières benchmark blending tradition, nature, and innovation.

PRESENTATION

Racine takes its name from the deep, living bond between vine and earth. Grown under biodynamic care, the vines pull their strength straight from the soil, giving voice to a wine that truly tastes of its place. The vine on the label isn't just decoration, it's a nod to that connection. One sip, and the message is clear: nature leads, we follow.

TERROIR

Tucked into the wild, sun-drenched slopes of the Pinada Massif—a wild, sun-drenched corner of southern France shaped by wind and time—this vineyard grows on “poudingue sur grès”—a mix of rolled pebbles, limestone, and red sandstone that ensures excellent drainage and heat retention for slow, even ripening. Gobelet-trained vines follow tradition, while winter cover crops and grazing sheep enrich the soil, completing a natural, self-sustaining cycle.

WINEMAKING

Grapes are gently pressed in whole bunches, followed by a cold soak on the lees for 2 to 6 days to enhance texture and aromatic depth. Fermentation unfolds slowly at low temperatures (13–16°C), preserving vibrant freshness. After racking, the wine undergoes natural cold tartrate stabilization over winter, then rests on fine lees in temperature-controlled stainless steel tanks for three months, gaining finesse and harmony.

VARIETALS

Grenache noir 60%, Cinsault 20%, Grenache gris 20%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

This pale rosé opens with a delicate swirl of ripe melon, peach, and firm guava, lifted by a subtle white chocolate note. Expressive of its sun-drenched terroir, it blooms with the scent of garrigue herbs, stony minerality, and soft floral whispers of sweet pea and orange blossom. Hints of strawberry tops and melon rind add charm. On the palate, it's light, graceful, and vibrant—like a breeze through a summer orchard—finishing with a crisp echo of watermelon rind and orange zest.



Artisans Partisans

D613, Château Ollieux Romanis, 11200 Montséret - France
Tel. +33 468 433 520 - ollieux@artisans-partisans.com



ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



FOOD PAIRINGS

Delightful with grilled sea bream and fennel, fresh burrata with citrus-marinated tomatoes, or a watermelon and mint salad. Also perfect alongside shrimp ceviche or a fig and goat cheese flatbread. Serve well-chilled at 8°C (46°F) to capture its breezy charm and radiant freshness.

REVIEWS AND AWARDS



Best Buy.
"Vintage 2023."
Wine Enthusiast



4*
"Vintage 2023."
Guide Bettane et Desseuve des vins de France



16,5/20
"Frankly delicious! A festival of orchard fruit so fresh that it tastes as if it's only just been picked off the trees. Nectarines and apples and oranges with a zap of lime peel. A new-summer-morning kind of wine, glistening with the brightest of sunlit dew. This is a pour-me-another-please wine – if I ran a restaurant (any restaurant) this would be my house rosé, by the glass and bottle. (TC) Vintage 2023."
Jancis Robinson



90/100
Argent
"Nez subtil aux arômes frais de prunes rouges, de canneberges, de pêches, de feuilles de tomate et aux notes de garrigue. Acidité vive, facile à boire."
Decanter World Wine Awards

