

Maison Robert Olivier

Cuvee Tradition

THE FACTS

COUNTRY: France

REGION: Vin de France

APPELLATION: Vin de France

CEPAGE: 60% Grenache, 30% Syrah, 5% Carignan, 5% Mourvedre

THE STORY

Maison Robert Olivier was created by the renowned Alsace producer Jean Biecher, currently managed by Olivier Biecher, as an homage to his father Robert. Maison Robert Olivier is cooperation between organic wine growers and small scale producers within and outside the Alsace area. Maison Robert Olivier is a so called "Vin Nature" – Natural Wine. The basic idea is to alter the wine as little as ever possible, therefore the grapes are 100% organic (certified Biodynamic), and no or very limited sulfites have been added.

THE ADJECTIVES

OVERALL: Fruity and spicy

AROMAS / FLAVORS: Aromas of red fruits, wild berries and spice. Dark berry flavors, white pepper, and Asian spices.

MOUTHFEEL: Elegant and delicate

THE SELLING POINTS

SUSTAINABILITY: Certified Biodynamic, Vegan

PAIRINGS: Lamb, beef, pâté, duck breast, spicy peanut dishes

