



Located in Boutenac, just south of the village of Corbières in the Languedoc region, Ollieux Romanis is now one of the largest privately owned wineries in Corbières, spanning some 130 hectares. First planted to vine in the 11th century AD, Ollieux Romanis actually came into existence as a farm producing grains, olives, and mutton in Roman times, some eight centuries earlier. It was the Durban-Latreille family who saw its potential and began planting it to vine. Soon, a priory was formed and the domaine flourished, as tending to the vine was part of the monks'

daily religious ritual, for production of the holy sacrament.

Through the Middle Ages Les Ollieux became part of the Abbey of Fontfroide and then subsequently changed hands many times. Today it is owned and maintained by the Bories family, who settled at Les Ollieux some 200 years ago. Pierre Bories is assisted by winemaker Jean-Pierre Amiques. There are some very interesting and unusual terroirs featured at the domaine, including Mediterranean red clay, sandstone, and puddingstone. Along with the requisite Carignan, Cinsault, Grenache Noir, Syrah, Marsanne, and Roussanne, the Bories also cultivate Sauvignon Blanc, Grenache Blanc, Grenache Gris, Merlot, and Mourvèdre, the 'unapproved' varietals going into their fun entry-level VdP label Capucines.

Les Ollieux is currently working its way to fully-organic status having dispensed with herbicides and pesticides in the late 1990's. Instead, Pierre composts with marc, or the leftover solids (skins, seeds, pulps, pits) of his grapes and olives after pressing. 80% of the harvest is done manually (rare for such a large estate) – all grapes for Atal Sia (their high end cuvee) and Corbieres Classique red and white harvested manually.