



MAISON ROBERT OLIVIER



Terroir & Tradition

Maison Robert Olivier is named after Robert Biecher and his son Olivier.

Maison R. Olivier signature, serves to show our commitment and our approach which for the last **30 years** have been aimed at revealing the unique terroirs of France with an enduring passion and enthusiasm.

We are passionate about the French lifestyle and want to promote and share our culture and gastronomic.

South of France offer authentic vineyards, which have been developed over 26 centuries of wine-growing tradition. These harmonious wines, both fruity and full-bodied, brilliantly sing the colorful melody of the terroir where they were created. This virtuosity is best expressed when paired with all the tastiest cuisines of the world. They will suit any occasion.





Wine & Dine

As an aperitif with prawns, fish terrine, seafood salad, marinated raw fish, sushi, steamed fish, snails in garlic, spaghetti with clams, veal stew with tarragon, fresh or hot goats cheese.

Tasting notes

Eye - A very pale gold coloured wine with youthful green undertones and a silvery side, especially at the edge of the glass, which gives it a beautiful shine. The wine is bright, unclouded and visually has a good concentration of matter.

Nose - In its aroma, the wine has the particularity of a Southern Chardonnay with a vegetable and balsamic framework. We found hints of white flowers, hawthorn, honeysuckle, pears, apples, honeyed flowers and dried fruits and a more exotic twist with hints of mango and pineapple after the wine has had time to breathe. The framework also expresses freshness with hints of citrus fruits. In terms of its aroma, it is an attractive wine for its simplicity.

Palate - On the palate, the attack is full and smooth. The matter is coarse and full of sunny and fruity qualities. Then, mid-palate the wine gains in momentum with a refreshing acidity. The flavours don't linger for a long time but leave a fruity expression to finish. We find all the same fruity and floral flavours as in its aroma, but this time it is the citrus fruits which dominate. A mineral touch gives the wine some identity, although the wine is made to be enjoyed in its youth



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Wine & Dine

As an aperitif, with shrimps, delicate frozen seafood, whelks in mayonnaise, cold langoustine in mayonnaise, smoked salmon, fish terrine, beef stew, white asparagus gratin, fish fried fish, terrine of Saint-Jacques, mozzarella tomatoes, Parisian fishes, goat's cheese...

Tasting notes

Eye -A white wine of pale colour, with green reflections and translucent shades. The wine is brilliant, light, and clear. It is rich and full bodied when swirled in the glass.

Nose -To smell we happily find the typical aromas of Sauvignon with richer and softer connotations. We have found in it aromas of white fruit compotes, pears, peaches, some mineralite as well as a hint of gun powder. On airing it is joined by aromas of citrus fruit confits and honey. A smell that combines sweetness and freshness.

Palate - To taste, the wine proclaims its richness with a sweet and fleshy bouquet. Then the texture binds itself with more bubbly and light sensations creating a lovely mineralite. The taste lingers in the mouth and at the finish we discover honey-like and compotes sensations. A perfect balance of liveliness and sweetness. All the same it remains a dry wine at the end.



Wine & Dine

This is a wine to serve with chicken wrapped in bacon and cheese, bacon salad, duck salad, duck in plum sauce, grilled lamb, and cheeses such as Brie or Camembert.

Tasting notes

Eye - This is a ruby red wine of a good intensity with crimson reflections surrounding a mauve shade at the edge of the glass. This wine has kept its youthful colour. A bright, clear and well concentrated bottle.

Nose - At the nose this wine exudes youth. Fruity notes are dominated by blackcurrants and blueberries. A note of age appears with the aromas of cardamom, wood and smoke, beautifully blended with the fruitiness. Aeration brings the notes of plum and violet to this delight. A strong and full flavoured wine.

Palate - This wine has all the flavours sensed at the nose, brought about with a fruity opening and followed by an acidic, tannic structure. This is a fresh and virile wine. The fresh notes of black fruits are delicious, and the spicy touches of pepper bring a warm edge.



MAISON
ROBERT OLIVIER

Pays d'Océ
FRANCE

Wine & Dine

Steak, beef strips in mushroom sauce, lamb hot pot, lamb shank, grilled duck breast, brie and bacon pasta, various cheeses such as Brie, Coulommiers.

Tasting notes

Eye - A red wine of a good intensity and a tender mauve shade at the edge of the glass. This color indicates that this wine is in the first stages of evolution. This wine is bright and clear. The matter presents a medium concentration in the glass.

Nose - On the nose this wine is full of fruitness and expertise. The aromatic blend tells of maturity and it has a velvetiness that is full of the scents of red and black fruits, cherry, plum, raspberry and gooseberry. After a little aeration this wine takes on an extra complexity with light notes of smoke, pepper and liquorice. A very lovely and warming wine.

Palate - This is a truly delicious tasting wine, with the flavours of ripe fruits and a beautiful acidity. A tasty, crisp and becoming wine. This wine is without fuss and there is little depth to it, it is simply a wine that must be enjoyed.