



DOMAINE
LÉVÉJEAN

ASYMÉTRIE



Appellation : IGP Pays D'Oc, White

Grape varieties : Viognier - Colombard

Region : France, Occitanie, north of Béziers on the Orb River's banks.

Label : Conversion to organic farming - HVE

Terroir and culture : Blend of two grape varieties and two terroirs for one search for aromas and freshness: Viognier on the clay-limestone terraces with a northern exposure and the Colombard on the old bed of the Orb river, composed of rolled pebbles.

Vinification :

Harvest at night, reception of the grapes in our semi-buried cellar, draining, maceration on must deposit for the colombard, fermentation in concrete vats at low-temperature. Ageing in stainless steel vats for 3 months, stirring on lees for 6 weeks for Viognier. Partial dealcoholization up to 20%, by reverse osmosis and membrane contactor.

Tasting notes :

Straw yellow color, exotic nose (passion fruit) and floral. In the mouth, the attack is supple and fruity with an acidulous finish.

Recommended serving temperature :

Between 8° et 10°C; Wine to be consumed in the year.

Food and wine pairings :

Appetizers, summer salads, fruit salads.

Alcohol : 9,5% alc./vol

Bottle : 75cl Burgundy

Packaging : Box of 6, lying down

Palletization : Europe pallet, 600 bottles

