



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** : 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

