



DOMAINE
LÉVÉJEAN

ASYMÉTRIE



Appellation : IGP Pays D'Oc, Red

Grape varieties : 60% Syrah, 40% Merlot

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

Label : HVE

Terroir and culture : Terroir of the old clay-silty banks for their suppleness.

Vinification :

Harvest at night, reception of the grapes in our semi-buried cellar, cold pre-fermentation maceration, fermentation in stainless steel tanks under controlled temperature, daily shedding. Ageing in stainless steel tanks for 3 months. Dealcoholization partial up to 20% by reverse osmosis and membrane contactor.

Tasting notes :

Ruby red color. A very gourmet nose of blackberries. In the mouth, aromas of redcurrant jelly. A balanced wine on the palate, aromas of gooseberry jelly with a fresh finish.

Recommended serving temperature :

Between 10° et 12°C; Wine to be consumed in the year.

Food and wine pairings :

Appetizers, tapas, stuffed vegetables.

Alcohol : 9,5% alc./vol

Bottle : 75cl Burgundy

Packaging : Box of 6, lying down

Palletization : Europe pallet, 600 bottles

