



DOMAINE
LÉVÉJEAN

Jus de
Cailloux

Appellation : Vin de France, Red

Grape varieties : 60% Syrah, 40% Cabernet

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 : Syrah on clay-limestone terraces for its finesse and remarkable fruit ; Cabernet-sauvignon on the rolled pebbles of the old bed of the Orb river for its delicacy and its structure.

Vinification :

Night harvest reception of the grapes in our semi-buried cellar, cold pre-fermentation maceration, fermentation in stainless steel vats under controlled temperature, daily shedding. Ageing in stainless steel vats for 3 months.

Tasting notes :

A wine with purple red color. A slightly peppery bouquet of ripe fruit. Round wine balanced by just the right freshness. A gourmet wine with melted tannins.

Recommended serving temperature :

Between 14° and 18°C; Wine to drink from now and to the next two years.

Food and wine pairings :

Grilled beef ribs, charcuterie, Conté cheese, chocolate cake.

Alcohol : 13% alc./vol

Bottle : 75cl Burgundy

Packaging : Box of 6, lying down

Palletization : Europe pallet

