



DOMAINE

LÉVÉJEAN



La levée de Jean

Appellation : Vin de France, Red

Grape varieties : 100% Syrah

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

Label : HVE

Terroir and culture : plot selection, limestone terraces South facing.

Vinification :

Harvest at night, reception of the grapes in our semi-buried cellar, draining, fermentation in concrete tanks at low temperature. Ageing in stainless steel barrels for 4 months.

Tasting notes :

Brilliant garnet color. Delicate licorice, candied fruit and silky tannins.

Recommended serving temperature:

Between 14° et 18°C; Wine to be consumed from present and within 2 years.

Food and wine pairings:

Whether it's simmered dishes, a vegetable stir-fry, or enjoyed on its own, it will suit all your moments.

Alcohol : 13,5% alc./vol

Bottle : 75cl Burgundy

Packaging : Box of 6, lying down

Palletization : Europe pallet

