



DOMAINE

LÉVÉJEAN

Les heures bleues



Appellation : Vin de France, White

Grape varieties : 100% Chardonnay

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

Label : HVE

Terroir et culture : The highest clay-limestone terraces with a South exposure on a very stony ground.

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 vats for 3 months, stirring on lees for 6 weeks.

Tasting notes :

A pretty bright straw yellow color. An intense nose of pineapple and brioche aromas. The palate is round and full, aromas of white fruit, some notes of toast and hazelnut, beautiful balance with a long persistence.

Recommended serving temperature :

Between 8° et 10°C; Wine to be consumed from present and within 2 years.

Food and wine pairings :

White meats, fish in sauce, apricot pies.

Alcohol : 13,5% alc./vol

Bottle : 75cl Burgundy

Packaging : Box of 6, lying down

Palletization : Europe pallet

