



DOMAINE

LÉVÉJEAN

Les heures bleues

D'EXPERTISE
30
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D'EXPERTISE

Appellation: Vin de France, Rosé

Grape varieties : 100% Syrah

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

Label : HVE

Terroir and culture : The balance of two terroirs: the ancient banks of the Orb River, clay-silty ground for their freshness and the clay-limestone terraces for the maturity.

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 :

Powder pink color, very fruity grenadine nose, cotton candy; ample mouth and fruity on aromas of strawberry jam.

Recommended serving temperature :

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

Food and wine pairings :

Appetizers, grilled meat, exotic cuisine, red fruit pies

Alcohol : 12,5% alc./vol

Bottle : 75cl Burgundy

Packaging : Box of 6, lying down

Palletization : Europe pallet

