



DOMAINE
LÉVÉJEAN
SAUVIGNON

Appellation : Vin de France, White

Grape varieties : 100% Sauvignon

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

Label : HVE

Terroir :

Clay-limestone terraces with a northern exposure for slow maturation.

Vinification :

Night harvest, reception of the grapes in our semi-buried cellar, draining, fermentation in concrete vats at low controlled temperature. Ageing in stainless steel vats for 3 months, stirring of the lees for 6 weeks.

Dégustation :

A wine of a beautiful pale green color. It opens with a very floral nose. On the palate, the wine is lively and reveals aromas of citrus.

Recommended serving temperature :

Between 8° and 10°C; Wine to drink from now to the next two years.

Accords mets vins :

Fine charcuterie, seafood, asparagus stew

Alcool : 12,5% alc./vol

Bottle : 75cl Burgundy

Packaging : Box of 6, lying down

Palletization : Europe pallet

