



DOMAINE
LÉVÉJEAN

Jus de
cailloux

Appellation : IGP Pays D'Oc, Rosé

Grape varieties : 75% Grenache, 25% Cinsault

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

Label : Conversion to organic farming - HVE

Terroir and culture : Blend of two grape varieties and two terroirs: Cinsault on clay-limestone terraces for its finesse and remarkable fruit ; Grenache 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, draining, maceration on lees for the grenache, fermentation in concrete vats at low temperature. Ageing in stainless steel vats for 3 months, stirring on lees for 6 weeks.

Tasting notes :

Pretty pink peach color, discreet nos of small red fruits, roundness and indulgence in the mouth with "Harlequin" candy aroma and a fresh finish.

Recommended serving temperature :

Between 10° et 12°C; Wine ready to drink now / in the year.

Food and wine pairings :

Summer salad, melon-ham, tapas.

Alcohol : 13% alc./vol

Bottle : 75cl Burgundy

Packaging : Box of 6, lying down

Palletization : Europe pallet, 600 bottles

