



DOMAINE
LÉVÉJEAN

La levée de Jean



Appellation : IGP Coteaux de Béziers, White

Grape varieties : 100% Chardonnay

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

Label : Conversion to organic farming - HVE

Terroir and culture : plot selection "La Cardounette", 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 :

Wine with a golden yellow color. A very expressive nose, aromas of vanilla and grilled almonds. An opulent mouth with aromas of white peach, brioche and spices, well balanced in the mouth, long persistence.

Recommended serving temperature:

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

Food and wine pairings:

Veal blanquette, filet mignon in crust, sheep cheese.

Alcohol : 13,5% alc./vol

Bottle : 75cl Burgundy

Packaging : Box of 6, lying down

Palletization : Europe pallet, 600 bottles

