



DOMAINE
LÉVÉJEAN

Jus de
cailloux

Appellation : IGP Pays D'Oc, White

Grape varieties : 100% Viognier

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

Label : Conversion to organic farming - 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.

Tasting notes :

Wine with a beautiful pale-yellow color with some green reflexion. Opens on a nose with white peaches and William pears's aromas. In the mouth, the wine is creamy with flavors of white fruits, long persistence in the mouth on a slightly iodized finish.

Recommended serving temperature :

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

Food and wine pairings :

Exotic dishes, fresh goat cheese, tart fruit tartlets

Alcohol : 13% alc./vol

Bottle : 75cl Burgundy

Packaging : Box of 6, lying down

Palletization : Europe pallet, 600 bottles

