



DOMAINE  
**LÉVÉJEAN**

Jus de  
Cailloux

**Appellation** : IGP Pays D'Oc, Red

**Grape varieties** : 60% Syrah, 40% Cabernet

**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 : Syrah on clay-limestone terraces for its finesse and remarkable fruit ; Cabernet-sauvignon 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, cold pre-fermentation maceration, fermentation in stainless steel vats under controlled temperature, daily shedding. Ageing in stainless steel vats for 3 months.

**Tasting notes** :

A wine with purple red color. A slightly peppery bouquet of ripe fruit. Round wine balanced by just the right freshness. A gourmet wine with melted tannins.

**Recommended serving temperature** :

Between 14° and 18°C; Wine to drink from now and to the next two years.

**Food and wine pairings** :

Grilled beef ribs, charcuterie, Conté cheese, chocolate cake.

**Alcohol** : 13% alc./vol

**Bottle** : 75cl Burgundy

**Packaging** : Box of 6, lying down

**Palletization** : Europe pallet, 600 bottles

