



DOMAINE
LÉVÉJEAN

ASYMPTÔME

SANS SULFITES
AJOUTÉS



Appellation : IGP Pays D'Oc, White

Grape varieties : 100% Chardonnay

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

Label : HVE

Terroir and culture : The balance of two terroirs: the ancient banks of the Orb River, clay-silty ground for their freshness and the clay-limestone terraces for the maturity

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 vats for 3 months, stirring on lees for 6 weeks.

Tasting notes :

Lovely gold colour with some grey reflections. A delicate nose opening with white flowers aromasa. Nice soft mouth with great minerality and ginger notes. Lovely freshness at the end.

Recommended serving temperature :

Between 8° et 10°C; Wine ready to drink from now to the next year.

Food and wine pairings :

Appetizers, fish, shelfish and crustaceans, white meat.

Alcohol : 13% alc./vol

Bottle : 75cl Burgundy

Packaging : Box of 6, lying down

Palletization : Europe pallet, 600 bottles