



DOMAINE
LÉVÉJEAN

ASYMPTÔME

SANS SULFITES
AJOUTÉS



Appellation : IGP Pays D'Oc, Rosé

Grape varieties : 100% Syrah

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 :

Pretty pale pink, pearly color. Very aromatic nose with some small crushed red fruits. Lightness, red fruit jam aromas. An acidity touch at the end, all bringing a nice balance

Recommended serving temperature :

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

Food and wine pairings :

Appetizers, tapas, fresh salad, fruit pies.

Alcohol : 12,5% alc./vol

Bottle : 75cl Burgundy

Packaging : Box of 6, lying down

Palletization : Europe pallet, 600 bottles