

# LEVIN

## BLANC DE BLANCS



### Organic

- Preservation of living organisms and soils
- Practice of agroforestry



### Allergen free

- Vegan product
- No sulfites



### Reusable bottle

Up to 20x washable

Consumes 7x less water than wine production

Rejects 90% less CO2 than throwing away a bottle



### GRAPE VARIETY

100% Chardonnay

### TERROIR

#### Origin

Clay - Limestone

#### Soil

Mediterranean

### ALC.

0% vol

### SERVING TEMPERATURE

Between 6° à 8° Celsius

### CONSERVATION

After opening, keep cool (2°-8°C) and consume within 5 days

### AGING POTENTIAL

3 years

### RESIDUAL SUGARS

4.8g/100ml

## TASTING NOTE

This wine presents a pale yellow color with green reflections, accompanied by a fine mousse. The nose offers aromas of white flowers such as acacia and hawthorn, along with notes of hazelnut, toasted bread, and exotic fruits like mango. On the palate, it is refreshing, with a creamy and pleasant mousse.

## VINIFICATION

The Chardonnay grapes are harvested at night, destemmed and crushed. Cold maceration at (3°C) during 12 hours to preserve their aromas. After pressing, the must is fermented with our 'natural levain', indigenous yeasts and lactic bacteria. After filtration, sparkling by gasification and bottling. Levin Blanc de Blancs is then pasteurised.