

LEVIN

CHARDONNAY



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

3.8g/100ml

TASTING NOTE

This wine reveals a deep golden yellow hue with remarkable brilliance. On the nose, enchanting aromas of white peach, exotic fruits such as pineapple, complemented by hints of vanilla and citrus. On the palate, it offers a perfect balance, combining creamy notes with a pleasant freshness, thus providing a harmonious and refined tasting experience.

VINIFICATION

Night harvest, destemming and crushing. Cold maceration at (3°C) during 12 hours to preserve their aromas. After pressing, the juice is fermented with our 'natural levain', indigenous yeasts and lactic bacteria. After filtration, the wine is pasteurised and bottled. Levin Chardonnay offers a unique, refined and balanced tasting experience.