

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

STORAGE

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.