



CHATEAU DU LEVANT 2019 – Barsac-Sauternes

Château du Levant is the second wine of Château Liot. A rigorous selection of noble grapes as well as a vinification attached to the traditional methods, breeding in tanks, confer to the wines of the Château DU LEVANT, racy and nervous, a mellowness and a remarkable smoothness.



Superficie of the property : 25 hectares

Average age of the vineyard : 30 to 40 years

Ground and basement : clay and red soil resting (basing) on a bed of limestone burst.

Encepagement : Sauvignon 10 % - Sémillon 85 % - Muscadelle 5 %

Grape Harvests : manual workers

Breeding : tubs

Fermentation temperature : 21° C

Ageing period : 16 months

Characteristics : Of a beautiful power, of a complete and well balanced structure, lively and fruity wine elaborated with the wish to keep the lightness of fruits and aromas.

Food and wine pairing : Château du Levant goes perfectly with fine fish (turbot in mousseline sauce, pike quenelles, sole fillets, langoustine terrines with tarragon), foie gras or Auvergne blue cheese. It also goes well with certain spices, such as ginger, curry, it is also perfect with a dry cookie (hazelnut cookies, almond financiers). Its astonishing richness gives it the immense advantage of being enough for an entire gourmet meal. It goes well with the sweet and sour of Chinese cuisine.

Contact : Marie Amélie DAVID – marieameliedavid@chateauliot.com

Château LIOT 33720 BARSAC

Phone (0033) : 05 56 27 15 31 – Fax (0033) 05 56 27 14 42