

Léoube

+ ORGANIC WINE IN PROVENCE B

ORGANIC ARTISAN
BY THE SEA

VIN BIOLOGIQUE
DU BORD DE
MER





CHÂTEAU LÉOUBE BLANC 2024

AOP CÔTES DE PROVENCE

The Château Léoube range embodies the authenticity and passionate history of Léoube. Balanced, complex and of rare finesse, the range reflects the art of winemaking at Léoube, where nature and innovation meet to offer a timeless moment of shared conviviality. With a bold character, radiant freshness and distinctive minerality, each wine reveals depth and aromatic subtlety, enhanced by an elegant structure.



BLEND :

Rolle, Sémillon & Ugni Blanc



TASTING NOTES :

A true signature of the estate, this lightly golden Provence white wine reveals a precise nose with delicate floral and fruity notes. Lively and fresh with a beautiful roundness and pronounced salinity, its fruity aromas unfold into an elegant finish supported by a subtle minerality.

To be served between 10°C and 12°C.



FOOD & WINE PAIRING :

Ideal as an aperitif or paired with white meats, shellfish, mixed salads and fresh goat cheese.



WINEMAKING PROCESS :

Hand-harvested. Direct press, alcoholic fermentation in temperature-controlled stainless steel tanks, followed by natural clarification.



ALCOHOL CONTENT : 13.5% VOL



AGEING POTENTIAL : 2 to 4 years

AVAILABLE IN 75CL & 150CL

