

Léoube

+ ORGANIC WINE IN PROVENCE B

ORGANIC ARTISAN
BY THE SEA

VIN BIOLOGIQUE
DU BORD DE
MER





CHÂTEAU LÉOUBE ROUGE 2022

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 :

Syrah & Cinsault



TASTING NOTES :

With a ruby colour, this emblematic red wine reveals a delicate nose of concentrated red and black berries. On the palate, its roundness and silky texture offer a smooth and flavourful aromatic profile, enhanced by subtle notes of spice.
To be served between 16°C and 17°C.



FOOD & WINE PAIRING :

Ideal for pairing with red meats, grilled dishes, flavourful cheeses and Mediterranean cuisine.



WINEMAKING PROCESS :

Hand-harvested. Fermentation and maceration in stainless steel tanks for 3 to 4 weeks, followed by ageing for 12 months in French oak barrels.



ALCOHOL CONTENT : 14% VOL



AGEING POTENTIAL : 5 to 7 years

AVAILABLE IN 75CL & 150CL

