

Léoube

+ ORGANIC WINE IN PROVENCE B

ORGANIC ARTISAN
BY THE SEA

VIN BIOLOGIQUE
DU BORD DE
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COLLECTOR DE LÉOUBE ROUGE 2021

VIN DE FRANCE

Created by Romain Ott, Collector de Léoube is much more than a cuvée. It is a true work of art inspired by the world's finest wines and carefully crafted from hand-picked grapes grown on a unique terroir. The Collector de Léoube range embodies the estate's pursuit of perfection and passionate expertise. Born from a bold experiment in the secrecy of the cellars, Collector de Léoube stands out for its originality, pushing the boundaries of excellence from Provence.



BLEND :

Cabernet Franc & Cabernet Sauvignon



TASTING NOTES :

Its intense first nose reveals subtle notes of blackberries, gradually evolving into delicately spiced nuances. This fine red wine captivates with its aromatic complexity, showcasing exceptional richness through its velvety texture and remarkable maturity. Its structure, both powerful and precise, extends elegantly into a persistent, full-bodied, and perfectly balanced finish. To be served between 15°C and 18°C.



FOOD & WINE PAIRING :

Ideal with red meats, game, charcuterie and chocolate desserts.



WINEMAKING PROCESS:

Hand-harvested. Fermentation and maceration in temperature-controlled stainless steel tanks for four weeks, followed by malolactic fermentation. Aged for 24 months in large oak vats and French oak demi-muids.



ALCOHOL CONTENT : 15% VOL



AGEING POTENTIAL : 10 years and more

AVAILABLE IN 75CL & 150CL

