

Leoube

+ ORGANIC WINE IN PROVENCE B

ORGANIC ARTISAN
BY THE SEA

VIN BIOLOGIQUE
DU BORD DE
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COLLECTOR DE LÉOUBE BLANC 2023

AOP CÔTES DE PROVENCE LA LONDE

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 :

Sauvignon Blanc, Rolle, Sémillon & Ugni Blanc



TASTING NOTES :

This "haute couture" cuvée offers a remarkably complex and well-balanced palate with a pleasing freshness and minerality. On the palate the initial liveliness evolve into impressive depth and indulgent richness, elegantly combining roundness and salinity. To be served between 10°C and 12°C.



FOOD & WINE PAIRING :

Ideal with shellfish, white meats or soft cheeses.



WINEMAKING PROCESS:

Hand-harvested. Direct press, alcoholic fermentation in a temperature-controlled tank followed by ageing on lees for several months.



ALCOHOL CONTENT : 13% VOL



AGEING POTENTIAL : 2 to 5 years



AVAILABLE IN 75CL & 150CL

