

Léoube

+ ORGANIC WINE IN PROVENCE B





LOVE BY LÉOUBE BLANC 2025

AOP CÔTES DE PROVENCE

With a name that embodies the spirit of sharing, the Love by Léoube range was created especially for celebrating. True to the estate's convivial philosophy, these wines are the perfect companion for every occasion, large or small. With complex, aromatic characteristics, the rich, fruity and vibrant nature of the Love by Léoube wines leave a lasting impression of elegance and passion.



BLEND :

Rolle, Ugni Blanc & Sémillon



TASTING NOTES :

A luminous hue with delicate golden reflections reveals light, floral notes and citrus on the nose. Refreshing and light with aromatic complexity and ideal balance, the palate develops with beautiful fruity notes that give way to delicate minerality.
To be serve between 10°C and 12°C.



FOOD & WINE PAIRING :

Perfect with seafood dishes such as salmon tartare, grilled fish, or shellfish.



WINEMAKING PROCESS :

Direct press and fermentation in temperature-controlled stainless steel tanks.



ALCOHOL CONTENT : 13.5% VOL



AGEING POTENTIAL : 1 to 2 years

AVAILABLE IN 75CL & 150CL

