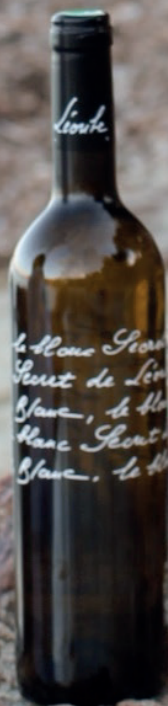


Léoube

+ ORGANIC WINE IN PROVENCE B

ORGANIC ARTISAN
BY THE SEA

VIN BIOLOGIQUE
DU BORD DE
MER





SECRET DE LÉOUBE BLANC 2023

AOP CÔTES DE PROVENCE

Marked by mystery and magic, the Secret de Léoube range stands out for its precision, linearity, and power. Embodying harmony between land and sea, its pure and assertive aromas invite a unique sensory experience, revealing the richness and character of our coastal terroir. A fine showcase of our winemaking expertise.



BLEND :

Sémillon & Ugni Blanc



TASTING NOTES :

A powerful elegant nose that invites discovery. Initially fine and taut, revealing a straight and linear palate enhanced by delicate salinity and citrus notes. A wine with a generous structure, marked by freshness and subtlety.

To be served between 10°C to 12°C.



FOOD & WINE PAIRING :

Perfectly paired with complex flavors such as sea urchins or shellfish, as well as cheeses like Comté or ash-ripened goat cheese.



WINEMAKING PROCESS :

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



ALCOHOL CONTENT : 12.5% VOL



AGEING POTENTIAL : 2 to 5 years

AVAILABLE IN 75CL & 150CL

