

Léoube

+ ORGANIC WINE IN PROVENCE B

ORGANIC ARTISAN
BY THE SEA

VIN BIOLOGIQUE
DU BORD DE
MER



PROVINCE OF PROVENCE APPELLATION D'ORIGINE CONTRÔLÉE



CHÂTEAU LÉOUBE ROSÉ 2025

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 :

Grenache, Cinsault, Syrah & Mourvèdre



TASTING NOTES :

Pale with pink highlights, this wine offers an elegant nose marked by delicate notes of peach and stone fruits. On the palate its enveloping texture imparts a lasting breadth, combining precision and roundness. Enhanced by a fruity persistence, its length is balanced by a slight salinity, extending into a subtle aromatic finish. To be served between 8°C and 10°C.



FOOD & WINE PAIRING :

Ideal as an aperitif, paired with fish, seafood, salads, and mediterranean cuisine.



WINEMAKING PROCESS :

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



ALCOHOL CONTENT : 13.5% VOL



AGEING POTENTIAL : 1 to 3 years

AVAILABLE IN 75CL - 150CL - 300CL - 600CL - 1500CL

