

Léoube

+ ORGANIC WINE IN PROVENCE B

ORGANIC ARTISAN
BY THE SEA

VIN BIOLOGIQUE
DU BORD DE
MER





SECRET DE LÉOUBE ROSÉ 2025

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 :

Grenache, Cinsault & Cabernet Sauvignon



TASTING NOTES :

With a delicate colour of luminous pink, this rosé charms with its subtle, harmonious nose with floral and white fruit aromas. Fresh and precise, revealing a salinity before opening onto a fruity, structured palate. A perfectly imagined wine combining intensity and elegance.

Serve between 10°C and 12°C.



FOOD & WINE PAIRINGS :

Perfect as an aperitif with tartares, carpaccios, lobster, grilled fish, rack of lamb and Asian cuisine.



WINEMAKING PROCESS :

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



ALCOHOL CONTENT : 13% VOL



AGEING POTENTIAL : 2 to 3 years

AVAILABLE IN 37,5 CL - 75CL - 150CL - 300CL - 600CL

