

Léoube

+ ORGANIC WINE IN PROVENCE B

ORGANIC ARTISAN
BY THE SEA

VIN BIOLOGIQUE
DU BORD DE
MER





COLLECTOR DE LÉOUBE ROSÉ 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 :

Grenache & Cinsault from the finest vineyard parcels.



TASTING NOTES :

Pale with delicate orange nuances, this exceptional rosé reveals a fascinating aromatic complexity, where ripe fruit aromas harmonize beautifully with elegant spicy notes. Smooth and round, the palate is distinguished by a velvety texture of rare finesse, expanding into a long and beautifully structured finish, offering depth and subtle harmony.

To be served between 10°C and 12°C.



FOOD & WINE PAIRING :

Ideal with scallop carpaccios, langoustines, lamb and richly flavoured dishes.



WINEMAKING PROCESS:

Hand-harvested. Free-run juice extraction without pressing, fermentation in temperature-controlled stainless steel tanks followed by ageing on lees and natural clarification.



ALCOHOL CONTENT : 14% VOL



AGEING POTENTIAL : 2 to 4 years



AVAILABLE IN 75CL

