

A photograph of a picnic basket filled with a bottle of L'écoube organic wine, a loaf of bread, and some herbs. The basket is made of light-colored wicker and is lined with a grey cloth. The bottle is dark with a red label that reads 'L'écoube BY L'écoube'. The bread is a golden-brown baguette. The herbs are fresh and green. The background is a soft-focus green field.

L'écoube

+ ORGANIC WINE IN PROVENCE B



LOVE BY LÉOUBE ROUGE 2024

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 :

Syrah, Grenache, Cabernet-Sauvignon & Cinsault



TASTING NOTES :

On the nose, this wine captivates with its delicious red fruit notes. On the palate, it offers a smooth and pleasant texture, supported by delicate, well-integrated tannins that provide an elegant structure. A wine that delivers a sensation of lightness and freshness, culminating in a persistent and subtle finish. Serve between 15°C and 17°C.



FOOD & WINE PAIRING :

Perfect with charcuterie, red or white or meat and Provençal cuisine featuring sun-ripened vegetables and olive oil.



WINEMAKING PROCESS :

Fermentation in temperature-controlled stainless steel tanks.



ALCOHOL CONTENT : 13.5% VOL



AGEING POTENTIAL 3 to 4 years

AVAILABLE IN 75CL & 150CL

