

Léoube

+ ORGANIC WINE IN PROVENCE B

ORGANIC ARTISAN
BY THE SEA

VIN BIOLOGIQUE
DU BORD DE
MER





SECRET DE LÉOUBE ROUGE 2021

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 :

Cabernet-Sauvignon, Grenache, Cinsault & Syrah



TASTING NOTES :

This wine has a youthful flavour of plum and cherry starting to develop into more complex notes of walnut, dried fruits and tobacco. The bright colour, vivid fruit and overall sense of freshness suggest that this is a wine that will remain at its peak for at least another 5 years.

To be served between 16°C and 18°C.



FOOD & WINE PAIRING :

Ideal with roasted meats, game in sauce, strong cheeses, or chocolate desserts.



WINEMAKING PROCESS :

Hand-harvested. Fermentation and maceration in stainless steel tanks for 3 to 4 weeks, followed by malolactic fermentation and ageing for 18 to 24 months in French oak vats.



ALCOHOL CONTENT : 14% VOL



AGEING POTENTIAL : 5 to 10 years

AVAILABLE IN 75CL & 150CL

