

Léoube

+ ORGANIC WINE IN PROVENCE B

ORGANIC ARTISAN
BY THE SEA

VIN BIOLOGIQUE
DU BORD DE
MER





SPARKLING DE LÉOUBE ROSÉ

BRUT NATURE SPARKLING WINE - TRADITIONAL METHOD

Inspired by the cooling sea breezes of coastal Provence, Sparkling de Léoube is a true ode to lightness and joy. The result of expertise blending tradition and innovation, this sparkling wine reflects our pursuit of excellence, with each bubble capturing the freshness and vitality of an exceptional terroir.



BLEND :

Cabernet Franc



TASTING NOTES :

This sparkling rosé wine is a true invitation to indulgence which captivates with a lively, freshness and remarkable concentration of flavour. Its pale hue and pink reflections reveal fine, delicate bubbles. On the palate it enchants with perfect balance, offering aromas of yellow-fleshed stone fruits and extending into a round, lightly toasted finish.

Serve between 10°C and 12°C.



FOOD & WINE PAIRING :

Ideal as an aperitif, it pairs well with light fish dishes or salads. Also perfect for afternoon tea and with fruit-based desserts.



WINEMAKING PROCESS :

Direct and gentle press, fermentation in temperature-controlled stainless steel tanks followed by ageing on lees for a minimum of 9 months. Traditional method. Zero dosage.



ALCOHOL CONTENT : 12.5% VOL



AGEING POTENTIAL : 2 to 3 years

AVAILABLE IN 75CL & 150CL

