

Léoube

+ ORGANIC WINE IN PROVENCE B

LÉOUBE A CHÂTEAU IN PROVENCE

This is the philosophy of the owners of Domaine de Léoube, one of the most beautiful protected sites in Europe and home to Château Léoube: "We believe in strengthening the land's biodiversity and natural defenses by employing traditional growing methods and using only natural, non-toxic treatments."

Set on 560 hectares, Léoube includes 70 hectares of vineyards and 25 hectares of olive groves, all devoted to growing the grapes and olives that make Léoube's award winning wines and olive oils.

ROMAIN OTT

Romain Ott, the magic word in the world of wine and winemaking. Son of a winegrower and born of a family of winegrowers for four generations, he handles all the productions of Château Léoube. "Producing the best of what the earth can give with love and gratitude..." is Romain Ott's philosophy, a "Philosophy of the Essence of Wine", with the utmost respect for the product and traditions, in the subtle search for the healthiest and most balanced grapes possible, for the greatest quality and consistency.



2022 ROSÉ DE LÉOUBE

ORGANIC ROSE WINE - AOC CÔTES DE PROVENCE
FRUITY | WELL BALANCED | GENEROUS

Pale salmon-pink in colour, this rose wine is a blend of Grenache and Cinsault, completed by a touch of Syrah and Mourvèdre.

There is an unmistakable scent of mint, evoking the herbs that grow wild around the vineyards. Even the nearby sea seems to have left its mark in the appetising, lightly salty finish.

This is a very complete rose wine, notable for its harmony, freshness and sheer drinkability. Assured, understated and refined, a highly accomplished Provence rosé wine.

The proximity of the sea, the daily sea breeze and cool nights are all factors that provide an ideal climate for growing Grenache, Cinsault, Syrah, Mourvèdre.

WINEMAKING: To obtain a perfect sorting, harvesting is manual only. The grapes are transported directly to the winery where they are pressed directly. The juice extraction is slow and delicate. Fermentations, alcoholic and malolactic are made in stainless steel tanks. The bottling of the rose wine takes place in the spring after clarification.

AGEING POTENTIAL: 2 years.

SERVING: Between 49 and 53°F

WINE PAIRING: Perfect rose wine for an aperitif or with fish, shellfish, grilled vegetables, spiced exotic food and sushi and all the way to the cheese board and pudding.



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ROSÉ DE LÉOUBE
ORGANIC ROSÉ WINE
AOC CÔTES DE PROVENCE

The wine is lightly textured, the citrus fruit flavors give a tanginess and spice. The wine is full, ripe and ready to drink.

WINE ENTHUSIAST
89 POINTS

Dreyfus, Ashby & Co.

Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

