

# 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.

At Léoube, sustainable development has been at the heart of our priorities for more than 20 years. Since 1998, we have been committed to a responsible approach in choosing to develop crops that respect people and the land. The values we defend are part of a strategy that promotes the life and sustainability of our ecosystem. We're very proud of the fact that all of our wines, particularly the rosés, are consistently recognized as striking and excellent examples of their terroir.

### 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.



## SPARKLING DE LEOUBE ROSÉ

### BRUT NATURE ROSÉ - SPARKLING WINE

#### SPARKLING | FRESH | FRUITY

*This sparkling wine offers a beautiful pale onion skin colour, vibrant & thin bubbles and subtle aromas of grapefruit and peach. It's a crisp and refreshing sparkling wine to enjoy all year round, as an aperitif or for a party.*

#### BLEND:

- Cinsault, Cabernet Franc



#### VITICULTURE:

- Certified Organic - Harvest and sorting by hand

#### VINIFICATION:

- Gentle direct press.
- Traditional method with an alcoholic fermentation in stainless steel tanks, second fermentation in bottle-resting on lees for 9 months prior to disgorging.

#### AGEING POTENTIAL:

- 2 to 3 years

**TASTING:** Showing just the barest blush of pink, it is equally subtle on the nose and palate. With delicate tones of hazelnut, aniseed and soft fruit, it is unusually dry for a sparkling wine and noticeably moreish.

**PAIRING IDEAS:** Aperitif, fish, red fruits desserts, afternoon tea.

**SERVING TEMP:** 50 - 53 °F

**Wine Enthusiast**  
**88 Points**

*Only just pink, this wine is crisply ripe, with apple fruits and citrus freshness. The blend of Cinsault and Cabernet Franc is probably found nowhere else in the world, but certainly gives a wine that is bright, fruity and ready to drink. Organic.*

