



+ 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.



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



AGEING:

- 1 to 2 years

ALC:

- 12.5%

2025 LOVE BY LÉOUBE ORGANIC ROSE WINE - AOC CÔTES DE PROVENCE CONVIVIAL | FRUITY | FESTIVE

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. With complex, aromatic characteristics, the rich, fruity and vibrant nature of the Love by Léoube wines leave a lasting impression of elegance and passion.

VITICULTURE:

- Certified Organic

Vinification:

- Direct press and fermentation in temperature-controlled stainless steel tanks.

TASTING:

- Pale and brilliant color with light pink-orange hues. Beautiful, fresh with pleasing notes of red fruits and citrus.
- The mouth feel is fresh and well balanced, with a subtle and pleasant acidity, and fruit aromas.

PAIRING IDEAS:

- Drink anytime as an aperitif or with Mediterranean dishes, leafy green salads and white meats.

