

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 wine-growers 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.



2025 ROSÉ DE LÉOUBE

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

The "flagship" cuvée from Château Léoube. The Château Léoube range embodies the authenticity and passionate history of Léoube. Balanced, complex and of rare finesse, the range reflects the art of winemaking at Léoube, where nature and innovation meet to offer a timeless moment of shared conviviality. With a bold character, radiant freshness and distinctive minerality, each wine reveals depth and aromatic subtlety, enhanced by an elegant structure.



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Viticultur:

- Certified Organic.

Vinification:

- Hand-harvested.
- Direct press, fermentation in temperature-controlled stainless steel tanks followed by natural clarification.

TASTING:

- Pale with pink highlights, this wine offers an elegant nose marked by delicate notes of peach and stone fruits.
- On the palate its enveloping texture imparts a lasting breadth, combining precision and roundness.
- Enhanced by a fruity persistence, its length is balanced by a slight salinity, extending into a subtle aromatic finish.

PAIRING IDEAS:

- Ideal as an aperitif, paired with fish, seafood, salads, and mediterranean cuisine.

AGEING:

- 1 to 3 years

ALC:

- 13.5%

