



+ 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



2025 SECRET DE LÉOUBE ROSÉ

ORGANIC WINE - ROSÉ WINE CÔTES DE PROVENCE

ELEGANT | FRESH | ROUND

Marked by mystery and magic, the Secret de Léoube range stands out for its precision, linearity, and power. Embodying harmony between land and sea, its pure and assertive aromas invite a unique sensory experience, revealing the richness and character of our coastal terroir.

A fine showcase of our winemaking expertise.

Blend:

- Grenache,
- Cinsault,
- Cabernet, Sauvignon

Viticulture:

- Certified Organic.
- Harvest and sorting by hand.

Vinification:

- Gentle direct press.
- Alcoholic fermentation in thermoregulated SS tanks.
- Natural clarification before bottling.

TASTING:

Very light-colored rosé. The nose is open and offers a nice finesse with a good balance between floral and white fruit notes. The mouth is fresh, unctuous and well structured. Good length with a saline note, and persistence of fruit throughout the tasting.

PAIRING IDEAS:

Exceptional with Provençal dishes, sushi, Asian inspired duck salads, meaty white fish and light chicken bites.

AGEING:

- 2 to 3 years

ALC:

- 3.5%

