

Château Léoube

# Rosé de Léoube Magnum 2025



ROSÉ STILL WINE



FRANCE



PROVENCE



ORGANIC



SUITABLE FOR  
VEGETARIANS

## TASTING NOTE

Distinctly pale pink with shimmering, delicate reflections. Expressive and floral on the nose; offers subtle citrus notes, fleshy white fruit (like white peach), and a fresh scent of wild mint and Mediterranean herbs. Supple, round, and generously textured on the palate. Reveals layers of orchard and red fruits, complemented by subtle, exotic spice and a distinct streak of minerality.

## VITICULTURE

A selection of terroirs expressing the mineral character of Provence. 25 years old vines. Three different soil types: Clay – Mica Schist – Sand Organic (Ecocert)

## VINIFICATION

Hand harvested and direct pressed. Natural yeast are used for fermentation, full malolactic fermentation. Stainless tank.

## FOOD MATCHING

Antipasti, Red & white meat, BBQ, Asian food, Mediterranean dishes, By the Glass

SIZE	150cl
VINTAGE	2025
ABV	13.5%
GRAPE VARIETIES	Grenache (46%), Cinsault (30%), Mourvèdre (10%), Rolle (9%), Syrah (5%)
CLOSURE	Natural Cork
SKU CODE	H2926825
EXPRESSION	Textured & Full Flavoured Rose
COUNTRY	France
REGION	Provence
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	3.33
TOTAL ACIDITY	7.38g/l Tartaric
RESIDUAL SUGAR	0.2g/l
SKU	H2926825