

BLANC LEOS CUVÉE AUGUSTA 2023

Exceptional white wine / Organic



The subtle balance between richness and refinement in this very elegant organic white wine makes it suitable for lovers of great Mediterranean white wines who will enjoy it as an aperitif as well as during a meal.

Character

The Mediterranean character of LEOS blanc comes from a subtle blend of native grape varieties selected with the greatest care: Grenache Blanc, Roussanne, Clairette and Colombar each bringing authenticity and singularity, offering perfect balance between the aromas. Floral and citrus, opulence and delicacy, signature of a great white wine from the south of France.

Tasting notes

Superb golden colour with gold highlights, shiny and clear. Very fresh and delicate, the nose offers a magnificent, very floral aromatic bouquet, with notes of white flowers subtly mixed with aromas of very ripe citrus fruit such as yuzu and blood orange. Opulent, rich and powerful, the palate offers a beautiful fleshy texture and reveals tasty citrus notes, with a subtle hint of brioche, sign of barrel aging. The finish is very long and extremely elegant, with aromas of white flowers such as lilies and orange blossom.

Gastronomic pairings

LEOS Blanc is a gastronomic white wine, which can be enjoyed as an aperitif or paired with food thanks to its elegant aromas and its beautiful balance between power and delicacy. On a starter, the opulence and powerful aromas of LEOS blanc will pair perfectly with a velouté of green crab, pumpkin and kale. As for the main dish, its aromas of flowers and citrus fruit and its fleshy texture will pair just as well with a roasted John Dory with fennel and vegetables as with a veal blanquette with old-fashioned mustard. Finally, LEOS blanc can also be enjoyed with a dessert, with Brousse cheese, drizzled with Léos olive oil and seasoned with Kampot pepper or even with a gourmet exotic fruit and lime Pavlova.

Producer

The LEOS "Cuvée Augusta" 2023 white was created by the teams of Domaine de LEOS (Patrick BRUEL) and those of Maison & Domaines Les Alexandrins (Nicolas JABOULET). Their common desire to seek excellence, their shared taste for a gastronomic white, their passion for the terroir and their strong commitment to a more virtuous economy brought them together and allowed them to pool their know-how to develop this exceptional organic white.

Information

Alcohol : 12,5% VOL

Grapes : Grenache Blanc, Roussanne, Clairette, Colombar

Appellation / Classification : IGP Méditerranée

Environmental commitment : Bio

Availability : 75 cl, 150 cl

