

ROSÉ LEOS CUVÉE AUGUSTA 2023

Exceptional rosé wine / Organic



The balance, finesse and good aromatic persistence of this organic rosé, as well as its design combining lightness and elegance, is intended primarily for lovers of great rosés, for aperitifs and meals.

Character

The character of the LEOS «Cuvée Augusta» 2023 rosé comes from the fine dosage between Grenache, which gives good substance to the structure and the aromatics, Bourboulenc which brings fatness and Vermentino which gives liveliness and offers a beautiful fresh finish.

Tasting note

Elegant pale-pink, translucent pink-gold colour with shiny reflections. Very refined and fresh, the nose reveals a seductive aromatic bouquet delicately blending floral notes (blue iris, lily of the valley), citrus (blood orange) and small crunchy red fruit (redcurrants, cranberries). The palate opens with a forthright attack with beautiful tension and freshness which perfectly balances the round and silky texture with superb aromas of red fruit which evolve towards notes of blackberry, kumquat and tangerine. The finish, full of length, is soft and silky and deliciously prolongs these delicate aromas.

Gastronomic pairings

LEOS rosé is a gastronomy rosé that can be drunk as an aperitif and during meals where the harmony between freshness and roundness goes perfectly with exceptional dishes. As a starter, you will appreciate the “Cuvée Augusta” 2023 with a tomato salad, a ceviche or a beef carpaccio for example. It is generally perfect with most Mediterranean dishes and more particularly with white meats and seafood. Advice for a rare experience: taste the LEOS rosé with goats cheese coated with wild thyme confit from the Domaine de LEOS. An explosion of flavours!

Producer

The LEOS “Cuvée Augusta” 2023 rosé 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 rosé, 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 rosé.

Information

Alcohol: 12.5% VOL

Grapes: Grenache, Bourboulenc and Vermentino

Appellation / Classification: IGP Méditerranée

Environmental commitment: Organic, light bottle.

Availability: 75 cl, 150 cl, 300 cl.

