



PEYRE ROSE - BELLE LÉONE

PRODUIT

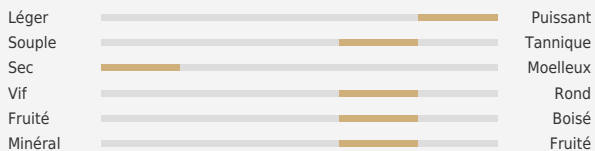
Presentation

The 2015 Belle Léone cuvée from Domaine Peyre Rose is a rare and unique expression of Languedoc, produced by Marlène Soria. This red wine is made from a blend of 90% Syrah and 10% Mourvèdre, grown on clay-limestone soils in the heart of the garrigue, near Saint-Pargoire. The vinification is distinguished by extremely low yields and extended aging in vats and foudres, allowing the wine to develop an exceptional aromatic complexity.

Tasting

The color of this 2015 vintage is a deep garnet with plum highlights. The nose is intense and complex, revealing aromas of ripe black fruits, prunes, black olives, truffles, cocoa, garrigue, and bay leaves, with empyreumatic and slightly spicy notes. On the palate, Belle Léone offers a dense and concentrated texture, supported by a fine and perfectly integrated tannic structure. Flavors of cooked fruits, sweet spices, and garrigue blend harmoniously, offering a remarkable balance between power and elegance. The finish is long, spicy, and smooth, testifying to its exceptional aging potential.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Languedoc / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	14,5%
Potentiel de garde	20 ans +
Cépages	Syrah

