



# Loriu

IGP PAYS D'OC WHITE



## History

Loriu, little river in Occitan, evokes calm and serenity. A wine created by an enthusiastic group of winegrowers for who organic agriculture is more than just a philosophy.

## Vineyard

The plots planted on limestone and clay soils have been selected on the Pyrenean and Mediterranean sectors of our vineyard.

## Vinification

After direct pressing of the grapes, then settling of the lees, each variety is fermented at controlled temperatures, then the young wine matures on fine lees for four months.

## Tasting notes

This white wine has been matured on lees of fermentation. Pale straw yellow in colour, the nose develops scents of citrus fruit and white flowers. These notes are revealed on the palate, fresh and elegant. Best served between 8 and 10 °C.

## Food pairing

This dry white will suit all occasions, elegant and fresh : as an aperitif, with a selection of seafood and crustaceans or with plancha cooked squids... Alternatively it would be excellent with goat's milk cheese from the nearby Pyrenean mountain slopes of the Aude.

