



## ***Lo Cèu 2022***

**Vin de France**

**Organic Agriculture – Certified by FR BIO 10**

**75cl - 13% vol**



**Soil:** Clay-limestone and Herret limestone, commune of Beaucaire-sur-Baïse

**Grape varieties:** 50% Petit Manseng, 30% Ugni Blanc, 20% Colombar

**Average vine age:** 35 years

**Residual sugar:** < 2 g/L

**Total SO<sub>2</sub>:** < 10 mg/L

**Viticulture:** Organic farming, cover crops, soil cultivation, bud thinning. Hand-harvested.

**Winemaking:** Lo Cèu means “the sky” in Gascon—the one under which this wine was born, the one that shapes it each year with its whims and uncertainties, the one the farmer watches and fears. Lo Cèu expresses a distinctive terroir in the village of Beaucaire-sur-Baïse, characterized by white marl soils with a highly calcareous subsoil. This is where Petit Manseng vines flourish, forming the backbone of this blend of white grape varieties vinified as a dry wine.

Direct, slow pressing followed by light settling produces a sulphur-free dry white wine, spontaneously fermented, with great minerality. The wine is vinified and aged on fine lees in barrels and demi-muids for one year.

**Colour:** Yellow with golden highlights

**Nose:** Slightly smoky aromas with citrus and mineral notes. With aeration, the wine opens up and continues to gain expression.

**Palate:** Well balanced between the wine’s richness and the natural freshness of the grape varieties. Excellent tension and a subtle salinity give this white wine a lightly crisp, mouthwatering feel.

**Food pairing:** Lo Cèu can be served as an aperitif, with seafood (langoustines, lobster), or with poached foie gras and lemongrass jus. It pairs beautifully with pan-seared scallops and a shiitake mushroom reduction. Decanting is possible.

**Serving temperature:** 10°C

