



## La Huppe - White

IGP Pays d'Oc

<b>Appellation :</b>	IGP Pays d'Oc
<b>Variety :</b>	Muscat petit grain, Chardonnay
<b>Cuvée :</b>	La Huppe
<b>Color :</b>	White
<b>Vintage :</b>	2017
<b>Ratio :</b>	40 hl/ha
<b>Alcohol content :</b>	13,5°
<b>Soil :</b>	Villafranchien gravel, Miocene marl, stony gravel

## Winemaking

Organic Viticulture - Ecocert

**Aging :** Wine vats.

**Harvest :** Handpicked in cases not exceeding 12 kilos, picked at dawn, mid September.

**Winemaking :** Fermentation with breaking up of the lees by hand. Temperature control by cooling at every stage of wine making, with short maceration on the fruit in order to preserve the aromatic potential.

## Tasting

**Appearance :** Attractively bright robe.

**Noze :** Lovely nose with scents of white peach, apricot and tangerine.

**Palate :** Aromas of white peach in taste with a middle taste that is powerful enough and with length.

## Serving

**Temps de service :** Between 12° and 14°.

**Aging potential :** 2 years.

**Food and wine matching :** It successfully accompanies dishes which are slightly acidic, with citrus fruits, or, the opposite, richer dishes such as oysters for a "hand in hand" marriage.