



## Canon Huppé - Red

IGP Côtes de Thongue

<b>Appellation :</b>	IGP Côtes de Thongue
<b>Variety :</b>	Cinsault 100%
<b>Cuvée :</b>	Canon Huppé
<b>Color :</b>	Red
<b>Vintage :</b>	2019
<b>Ratio :</b>	35 hl/ha
<b>Alcohol content :</b>	14° Vol
<b>Soil :</b>	Miocene marl, stony gravels



## Winemaking

Organic Wine certified ECOCERT

**Vinification :** Traditional.

**Aging :** Wine vats.

**Capping :** Natural cork.

## Tasting comments

**Appearance :** Ruby red color.

**Nose :** Very ripe black cherry, chocolat and violet flower.

**Palate :** A wine of pleasure, full of energy, charming, full-bodied and fine.

## Serving

**Serving temperature :** Between 12° and 14°.

**Aging potential :** 2 years.

**Tasting comments :** A wine full of evidence : the hoopoe, the brightness of perfectly mature cinsault, deliciously spiced. Serving this wine with ease is the sweetness of life. This wine is crisp and can be drunk cool . It is an easy drinking wine made in the simplest and most natural way possible.