



Canon Huppé - Red

IGP Côtes de Thongue

Appellation :	IGP Côtes de Thongue
Variety :	Cinsault 100%
Cuvée :	Canon Huppé
Color :	Red
Vintage :	2023
Ratio :	35 hl/ha
Alcohol content :	13,5° Vol
Soil :	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.