



## Canon Huppé - White

IGP Côtes de Thongue

**Appellation :** IGP Côtes de Thongue

**Variety :** Viognier

**Cuvée :** Canon Huppé

**Color :** White

**Vintage :** 2023

**Alcohol content :** 13°

**Soil :** Villafranchien gravel, Miocene marl,  
stony gravel



## Winemaking

Organic Wine certified 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.

**Capping :** Natural cork.

## Tasting comments

**Appearance :** Straw yellow robe.

**Noze :** Pomelo, pear and yellow lemon

**Palate :** The mouth is soft and fresh with a lemon final note.

## Serving

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

**Aging potential :** 2 years.

**Food and wine matching :** Olive loaf