



Canon Huppé - White

IGP Côtes de Thongue

Appellation : IGP Côtes de Thongue

Variety : Rolle

Cuvée : Canon Huppé

Color : White

Alcohol content : 13.5°

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