



La Huppe - White

IGP Pays d'Oc

Appellation : IGP Pays d'Oc

Variety : Muscat petit grain, Grenache gris

Cuvée : La Huppe

Color : White

Ratio : 40 hl/ha

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 : 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 8° and 10°.

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.