


HUPPEE 
IGP Côtes Catalanes
White 2020
Organic
13 % Vol



Rièrre Cadène

White fruit - « iodé » aroma - Gourmand

Varieties	Viognier, Roussanne
Soil and climate	Espira de l'Agly's black soil (black shale) Dry and wind-sheltered climate
Vinification and ageing	Yield : 30 hL/ha Blend of grape varieties before fermentation Harvest before technological maturity to preserve a good acidity Destemming Pneumatic pressing Free-run juices selection Cold static clarification Ageing in tank for 4 months
SO ₂ total	< 60 mg/L
Tasting	Pale gold color Apricot and melon aromas Full and round on the palate while remaining lively Served at 12°C
Wine and food pairing	Hard or firm cheese Risotto with asparagus Aperitif
Laying down	Can be enjoyed today Cellaring potential 5 years