



CANOPE White 2023

Organic farming (AB)



Soil:	Clay-and limestone (sauvignon), schist (piquepoul)
Grape varieties:	Sauvignon 66 %, Piquepoul 34 %
Harvest:	By hand, in small crates, with sorting
Harvest dates:	August 22-23 sauvignon and 31 for piquepoul
Vinification:	Slow pressing – Settling Fermentation in 3-wine barrels
Maturing:	In barrels on the lees, with stirring
Alcohol content:	13 % vol.
Certifications:	Organic Agriculture (AB) and High Environmental Value (HVE)

Tasting notes:

Rich and complex, the bouquet brings together aromas of candied citrus fruits, pineapple and pear with notes of grilled dried fruits and garrigue which give it a lot of typicity.

The structure on the palate is well balanced, very round with great length. There are also notes of mango and lychees.

Serving suggestions:

This rich wine may be enjoyed with a wide range of dishes including white fish (ray, monkfish, cod), duck (with olives), osso buco or a veal stew. Or why not try dishes containing curry, ginger, preserved lemons and spices. It also goes superbly with pressed cheeses (Comté, Beaufort...). Best served between 10 and 12 °C, it should be given some time to breathe when young.

