

# CHÂTEAU CANET



## Domaine Canet, Chardonnay

**Appellation :** IGP Pays d'Oc

**Grape varietal :** 100% Chardonnay

**Vinification :** in the very west of the Minervois, the vines are planted on slopes with clay-limestone soils. The climate is Mediterranean, but strongly influenced by the 'Cers', an Atlantic wind that brings a lot of freshness to the vineyards.

The grapes are harvested at the beginning of September, then pressed in a pneumatic press after a brief maceration on the skins. Fermentation takes place in vats at a temperature of 16°C. The wine is then matured in vats for several months before being bottled.

**Current vintage :** 2022

**Tasting note :** pale gold colour. Delicate aromas of pear, peach and hints of acacia flowers. Fresh, elegant and mineral on the palate, with a slightly salty finish.

**Serve with :** grilled white fish, shellfish, poultry or with a cheese platter.

**Serving temperature :** 9°C

**Aging potential :** drink now or within 2 years.

