

CHÂTEAU CANET



Domaine Canet, Merlot

Appellation : IGP Pays d'Oc

Grape varietal : 100% Merlot

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.

When the grapes come into the winery they are de-stemmed and undergo a 3 to 4 day cold maceration at low temperature extract the maximum of the typical fruity of the Merlot. Afterwards the wine will ferment in stainless steel tanks at a controlled temperature.

After the alcoholic fermentation, the Merlot is matured in tank for few months.

Current vintage : 2022

Tasting note : a nice bright red color and a nose with ripe strawberry aroma. In the mouth the Merlot is well balanced with gentle tannins and beautiful freshness. Drink young.

Serve with : drink slightly chilled with all your barbecued dishes, a nice cheese plate or with a friend watching the sun go down.

Serving temperature : 18°C

Aging potential : drink now or keep up till 5 years.



Enrichir le goût et l'âme