

CHÂTEAU CANET



Domaine Canet, Sauvignon

Appellation : IGP Pays d'Oc white

Grape varietal : 100% Sauvignon

Vinification : this wine is produced from vineyards of Château Canet in the west of the Minervois. The sloping vineyards are planted mainly on clay, limestone and sandstone soils. The climate is Mediterranean with an influence from the Atlantic wind the Cers that brings some coolness.

Early harvesting is key for this rapidly maturing Sauvignon grape in order to ensure a lively wine with a maximum balance of fruit and freshness.

Maceration with its fine lies for 1 week is followed by fermentation at low temperature, the wine is then bottled after 6 months.

Current vintage : 2022

Tasting note : pale golden color and a nose full of aromas of blackberry blossom. The early harvesting has ensured a good fresh flavor and long finish in the mouth.

Serve with : try the Sauvignon with seafood raw or cooked, fish, frogs legs, "quenelles" from the Lyonnais (famous for its fine cuisine), white meats in sauce, poultry in general and veal.

Serving temperature : 9°C

Aging potential : drink now or within 2 years.



Enrichir le goût et l'âme