

CHÂTEAU CANET



Domaine Canet, Syrah

Appellation : IGP Pays d'Oc red

Grape varietal : 100% Syrah

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 some influence from the Atlantic.

Picked very ripe, the vinification process starts with a cold maceration extracting maximum fruit, followed by gentle fermentation to keep harsh tannins at bay. The wine is then matured for 8 months.

Current vintage : 2022

Tasting note : black currents and black berries on the nose followed by a full bodied structure in the mouth with a little spice, violet, and dark fruit. The tannins are present but soft and velvety. Big yet juicy wine.

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 : 17-18°C

Aging potential : now till 5 years



Enrichir le goût et l'âme