







Domaine Canet, Syrah rosé

Appellation: IGP Pays d'Oc rosé

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.

The Syrah is pressed directly preserving the acidity, fruit and structure whilst revealing its light pink color. The fermentation takes place at a controlled temperature of 16°C. The wine is then matured in stainless steel vats and bottled early in the year to capture its fruitiness.

Current vintage: 2022

Tasting note: a clear salmon pink color. Delicate aromas with lots of fruity notes of strawberries and raspberries. Super fruity and fresh with hints of old fashioned sweets.

Serve with : very nice with a summer salad and a BBQ; to be enjoyed with friends

Serving temperature : 10-12°C

Aging potential : drink now or within 2 years.

