

CHÂTEAU CANET



Domaine Canet, Viognier

Appellation : IGP Pays d'Oc white

Grape varietal : 100% Viognier

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.

Harvested in the beginning of September in the early hours of the morning, the grapes are pressed in a pneumatic press after undergoing a brief skin contact maceration. Vinified in stainless steel tanks at a temperature of 16°C and subsequently matured in tank for 6 months.

Current vintage : 2022

Tasting note : a golden color. The nose is expressive with lots of citrus, apricot and lychee. Rich and round structure in the mouth, fruit, a little grapefruit zest and a fresh finish.

Serve with : an excellent wine to accompany any fish dishes grilled or in a sauce. It is ideal for Sushi and Sashimi as it's full and round structure and can withstand a bit of wasabi!

Serving temperature : 9°C

Aging potential : drink now or within 2 years.



Enrichir le goût et l'âme