

CHÂTEAU CANET



Château Canet, Alternative

“Selected as one of the top 100 best wines in the South of France in 2022.”

Appellation : IGP Pays d’Oc white

Grape varietal : 100% Chardonnay

Vinification : harvested in the early hours to take advantage of the cool temperatures as to prevent oxidation of the grapes. These are then subject to a skin contact maceration before pressing. Then they are fermented in oak barrels (50% new and 50% 1 year old) at a temperature of 17°C as to enhance its fresh fruit aromas.

We used oak barrels from the Nevers and Bertrange forests in France, which have a very fine woodgrain, perfectly adapted to this elegant Chardonnay. This cuvée is bottled after 12 month on oak.

Current vintage : 2021

Tasting note : the nose is dominated by hints of white fruits (peach, pear), as well as citrus and evolves in notes of toasted bread, almonds and vanilla. The mouth is full, creamy and fatty but skilfully balanced with a good acidity and a long rounded finish.

Serve with : savour this alternative to Burgundian Chardonnay’s with fine fish or shellfish in fine sauces, smoked salmon, leek risotto or foie gras.

Serving temperature : 9°C

Aging potential : now, till 2026.



Enrichir le goût et l'âme