







## Château Canet, La Chapelle

**Appellation:** AOP Minervois red

Grape varietals: 90% Grenache, 10% Syrah

**Vinification:** "La Chapelle" is Grenache based blend from a vineyards that has a high mineral content in the soil, mainly sandstone. The small yield of 18 hl/ha was hand picked late at an optimal phenolic maturity.

100% of the cuvée is fermented according the carbonic maceration after co-inoculation allowing the malolactic fermentation to take place before the alcoholic fermentation. In order to preserve the black fruit dominated aromas, we mature the wine in egg shaped Flextanks from the US for one year. Only 1800 bottles produced.

**Current vintage: 2020** 

**Tasting note:** light ruby red. Black berries, black olive tapenade, garrigue (thyme, rosemary). Concentrated but very fruit dominated. Big juicy structure. An elegant Minervois wine!

**Serve with :** personal favourite is a côte de boeuf but also dishes with more character as game, (venison, pheasant, partridge) or a plate with nice ripe cheeses

Serving temperature: 18°C

**Aging potential :** now, till 2030.

