







Château Canet, Les Evangiles

Andreas Larsson, Best Sommelier of the World noted 92/100 this wine with the comment "Very good +"

Appellation: AOP Minervois red

Grape varietals: 90% Syrah, 10% Grenache

Vinification: hand harvested when the grapes are at optimum maturity, this iconic vineyard of Château Canet only averages a small yield leaving a magnificent concentration in the grapes. Once in cellar haft of the cuvée is fermented through a carbonic maceration. The other haft is subject to a cold maceration for 7 days under bio-protection and fermented per the traditional method, during which it receives two daily pigeages by foot for the first 10 days of its fermentation.

After 4 weeks, the free run wine is blended and put into barrels for 14 months.

Current vintage: 2019

Tasting note: elegant, classy nose with well-integrated oak, notes of dark fruits (Blackberry, blueberry) as well as hints violets and black pepper are very perceptible. Rich and full-bodied with a balanced structure and soft tannins, offering a lovely fleshiness and intensity where the oak is present but not overpowering.

Serve with: ideal for accompanying finely prepared tender cuts of red meat.

Serving temperature : 16°C

Aging potential: now, till 2030.

