

CHÂTEAU CANET



Château Canet, blanc

Appellation : AOP Minervois white

Grape varieties : 40% Roussanne, 30% Vermentino, 25% Viognier and 5% Muscat.

Current vintage : 2022

Vinification : skin contact maceration at 6°C in the press for 24 hours to extract a maximum of flavour from the skins. Pneumatic pressing at very low pressure in order not to crush the pips with a selection of the best juice for this cuvée of Minervois blanc.

Alcoholic fermentation at 18°C during 187 days. Maturation in stainless steel for 8 months with a 'passage' in oak of 3 weeks.

This will not give any oak flavour but round of the angles and makes the wine a bit softer.

Tasting note : pale gold, a nose of citrus fruit (mainly grapefruit) and tropical fruit flavors (pineapple). Fresh and elegant in the beginning of the mouth with a soft and round finish and a good balance.

Serve with : shellfish or grilled fish dishes, poultry and veal or served fresh for the aperitif...

Serving temperature : 9°C

Aging potential : drink now or within 2 years.

