

CHÂTEAU CANET



Château Canet, rosé

Appellation : AOP Minervois rosé

Grape varieties : 70% Syrah, 30% Grenache

Vinification : this wine is made from a selection of the first red grapes to be harvested in early September. They come from our youngest vineyards of Syrah and Grenache in order to obtain a fruity juice with a good level of acidity.

The Syrah is pressed directly (giving the acidity & freshness to the wine) whereas the Grenache juice is obtained through “saignée” (the bleeding of the grapes) giving the wine its structure.

The fermentation takes place at a controlled temperature of 16°C. The wine is then matured in stainless steel vats and bottled early in the year to capture its fruitiness.

Current vintage : 2022

Tasting note : a clear salmon pink color. Very fruity with hints of strawberries and raspberries. Rich, fruity and fresh with hints of old fashioned sweets.

Serve with : a summer salad and a BBQ, a wine to be enjoyed with friends!

Serving temperature : 9°C

Ageing potential : ready to drink now

