

CHÂTEAU CANET



Château Canet, rouge

Appellation : AOP Minervois red

Grape varieties : 60% Syrah, 40% Grenache

Vinification : the grapes are harvested at night at a cool temperature and are kept cool (8°C) for 7 days in their fermentation vat in order to extract lots of fruit while leaving the harsh tannins in the skins.

For this pre-fermentation maceration we use a technique called Bio-Protection. Fermentation for 20 days at a maximum temperature of 27°C. following by a maturing period of 12 months.

Only 15% of this Minervois is matured in oak in order to enhance the complexity without adding heavy oak flavours. (1 year old barrels from the Vosges which are particularly adapted to Syrah)

Current vintage : 2020

Tasting note : ruby red. Red fruits (black currents, cherry and blackberries), some violet, typical for the Syrah grape. Fruity mouth, a hint of liquorish and some spice. Full structure but with soft velvety tannins.

Serve with : stews, grilled meats, feathered game, cheeses or as the locals do: Cassoulet with duck.

Serving temperature : 18°C

Aging potential : drink now or keep up till 5 years.

