

CHÂTEAU CANET



Name of the cuvée : Canet Rôtie

Appellation : AOP Minervois red

Grape varietals : 80 % Syrah, 20 % Viognier

Sustainability : Terra Vitis, HVE-4, Vegan, Eco-Friendly

Vinification : selection of the best plots of Syrah and Viognier from the Château Canet vineyards, that we then co-fermented. It is not a blend of two wines but grapes harvested at the same time and jointly fermented in the same tank for the perfect integration of the different flavors. No oak to keep it as it is, big and juicy.

Tasting note : ruby red. The boldness of the Syrah has been rounded off with the elegance and finesse of the Viognier. It is big and juicy, super fruity with lots black currents and black berry, a little spicy and peppery, but then it also has these lovely floral aromas with honeysuckle finish.

Serve with : Anything roasted (“Rôtie”), bbq-ed. Our favourite is a spit roast of the wild boar that tried to eat our grapes but didn’t get away with it, the Canet Meal-Deal

Serving temperature : 17/18°C

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



Enrichir le goût et l'âme