



## CANOPE Red 2022

A.O.P Saint-Chinian

Organic farming (AB)



<b>Soils:</b>	Clay-and limestone (Mourvèdre, Syrah, Carignan, Grenache), Sandstone (Syrah, Mourvèdre, Carignan) and Schist (Grenache, Syrah, Mourvèdre)
<b>Grape varieties:</b>	Mourvèdre: 26 %, Syrah: 52 %, Grenache: 16 %, Carignan: 6 %
<b>Harvest:</b>	By hand, in small crates, with sorting.
<b>Harvest dates:</b>	September 8 to 27
<b>Vinification:</b>	Traditional with 5 to 6 weeks' vatting time. Malolactic fermentation in barrels
<b>Maturing:</b>	Matured on the lees in concrete vat.
<b>Treatments:</b>	Not fined or filtered
<b>Alcohol content:</b>	13.5 % vol.

### Tasting notes:

The nose is rich and complex. It harmoniously blends aromas of black fruit, wild blueberry, violet with a slight background of liquorice and smoky notes.  
In the mouth this bouquet is supported by a dense and supple frame that ends with freshness and a beautiful length.

### Serving suggestions:

Given its richness this wine will be able to accompany many dishes even the most powerful in taste.  
For optimal expression it will deserve to be consumed at a temperature of around 18 ° C.

