



CANOPE Red 2021 A.O.P Saint-Chinian

Organic farming (AB) and
High Environmental Value (HVE) certified.



- Soils:** Clay-and limestone (Mourvèdre, Syrah, Carignan, Grenache), Sandstone (Syrah, Mourvèdre, Carignan) and Schist (Grenache, Syrah, Mourvèdre)
- Grape varieties:** Mourvèdre: 32 %, Syrah: 46 %, Grenache: 13 %, Carignan: 9 %
- Harvest:** By hand, in small crates, with sorting.
- Harvest dates:** September 13 to September 28th
- Vinification:** Traditional with 5 to 6 weeks' vatting time. Malolactic fermentation in barrels
- Maturing:** Matured on the lees in concrete vat.
- Treatments:** Not fined or filtered
- Alcohol content:** 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.