

Canned Wine Co.

Ripe and Velvety Viognier 2022



WHITE
STILL WINE



FRANCE



LANGUEDOC-
ROUSSILLON



SUITABLE
FOR VEGANS

TASTING NOTE

Stone fruits, jasmine, and white blossom aromas lead into a rich, velvety palate with juicy orchard fruit and white peach.

VITICULTURE

HVE and organic certified vineyard. Grapes are selected for their suitability to ensure minimal intervention in the natural biodiversity. Viognier grows on clay, sandstone and limestone soils with the cooling influence of the Med and Tramontane winds. Water use is mitigated through an on-site water re-processing station.

VINIFICATION

Viognier is sorted for its finest quality, gently pressed and then undergoes cool, temperature controlled stainless steel fermentation. The fermentation is deliberately low energy. The wine is then rested at the winery for at least 2 years to balance out well before being imported to the UK for packing.

SIZE	24 x 25cl
VINTAGE	2022
ABV	12.5%
GRAPE VARIETIES	Viognier (100%)
CLOSURE	Ring Pull (cans)
SKU CODE	M999AG22
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Ring Pull (cans)
PH	3.35
TOTAL ACIDITY	3.26g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	M999AG22