



## HOUSE OF TOWNEND

### Canned Wine Company No. 2 Viognier 18.75cl Can

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Price	£4.19
Code	CANN030

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A ripe and velvety Viognier from the Languedoc. This wine is created by one of the masters of Viognier, the talented Laurent Miquel, for Canned Wine Co.

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#### Tasting Notes:

This Viognier has beautiful floral hues of jasmine and geranium on the nose over ripe, juicy peach aromas. The palate is soft, medium bodied and bursting with ripe, baked peach, buttery puff pastry, biscuit and a bite of juicy, red apple-like acidity.

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Specification	
<b>Vinification</b>	Harvested at night and cool fermented, helping to define its attractive fruit character.
<b>ABV</b>	12.5%
<b>Size</b>	18.75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Languedoc-Roussillon
<b>Area</b>	Languedoc
<b>Type</b>	White Wine
<b>Grapes</b>	Viognier
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Canned Wine Company
<b>Producer Overview</b>	Lisa and Simon were inspired to launch Canned Wine Co. in the spring of 2019. After many evenings of wanting to enjoy a glass of wine with dinner but not wanting to open a bottle, particularly not an expensive one, Simon and Lisa decided there must be a better way! As a couple that enjoys an active lifestyle, a smaller amount of something great always appealed much more than a lot of something average. A few months passed, but after attending a festival in Summer 2019 and finding the wine option was poured from a heavy glass bottle into a single use plastic cup, enough was enough. Simon and Lisa, spent the best part of 2019 learning about wine and searching for the very best wines for canning. At Canned Wine Co. <a href="#">Read more online</a>
<b>Closure Type</b>	Ring Pull
<b>Food Matches</b>	Best Served Chilled.
<b>Press Comments</b>	Bronze - Drinks Business Autumn Masters Blind Tasting