

Château Vrai Canon-Bouché 'Le Tertre de Canon', Canon-Fronsac 2012



Ref: 00210/FR

About the producer

In 2005, Chateau Vrai Canon Bouché was purchased by Philip Haseth Moller. One of the first moves Moller made after purchasing the estate was to hire the team of Stephane Derenoncourt to consult on vineyard management and winemaking. In 2020 Vrai Canon Bouché was sold to the Labrune family. The Labrune family is the owner of Chateau La Dauphine, also located in Fronsac. In 2022, Vrai Canon Bouché was certified as 100% organic. From that point forward, the vineyard of Vrai Canon Bouché became a part of La Dauphine. 2021 was the final vintage for Vrai Canon Bouché.

Wine growing / wine making

Perched on the knoll of Canon, facing south and resting on a core of fossil rich limestone with a 10 to 40-cm subsoil made up of decarbonated clay. Hand-picked harvest in crates with small holes to eliminate humidity. De-stemming. Manual sorting. Gentle fermentation between 27 and 30°C, using indigenous yeast. 15-20 day maceration. Malo-lactic fermentation in new oak: 12 months (50 % in new oak and 50 % in barrels used once before). Average vine age of 35 years and vineyard yield of 30hl/ha.

Tasting notes

Opulent aromas of black cherry and red berry. Supple tannins with vibrant cherry jam and blackcurrant on the palate. Following several years ageing, this wine has developed subtle aromas of truffle – one of the characteristics of its terroir. A long, complex, aromatic finish. A refined wine of great distinction.

Food pairing

Roast rib of beef, duck, oxtail, beef cheeks, wild boar sauté, tagliatelle with girolles, mushrooms on toast, herb-crusted leg of lamb.

Technical details

Varieties:
60% Merlot
40% Cabernet Franc
Closure: Cork
ABV: 14%

Colour: Red
Style: Still
Case size: 6 bottles
Oak Ageing: 12 months
French oak

