Ch. Canon Chaigneau 2019 Cuve 8a (Lalande de Pomerol)

WineWise Code	FCC-C8A19
Country	France
Region	Bordeaux
Color/Style	Red
Varieties	93% Merlot, 5% Cabernet Franc, 2% Malbec
ABV	14
Residual Sugar	0.6
Acidity	2.81
Case Size	12x750
Pricing	Discountable
Pumpover/Punchdown	Punchdown
Fermentation Duration	14 days
Aging Duration (months)	16 months
Filtered	Yes
Malolactic	Yes
Added Sulfur	Yes, 40 mg/L
Elevation (meters)	45
Vine Age	35
Yields (hl/ha)	45
Vine Training	Double Guyot
Annual Production	3000

Wine Notes:

Romik was inspired to create this cuvée, aged entirely in concrete ("beton") by his long-time admiration for Ch. Belair Marquis d'Aligre, now a highly fashionable Margaux cru, whose wines never see the inside of an oak barrel! We were joined by Neal Martin of Vinous magazine in especially appreciating the joyous succulence of the Merlot (90%) here, which is nicely seasoned with a touch of Cabernet Sauvignon and Pressac (aka Malbec). This is a version of Bordeaux that seems almost entirely original, and brought to our jaded palates a jolt of pleasure that hasn't ceased!

Notes on the Producer:

This beautifully situated château was taken over from the long-time owners, the Marin family, by the dynamic Romik Arconian and his viticulturist partner Marine Fontana. Romik is an Anglo-Armenian gentleman of immense personal charm who came to this privileged corner of Bordeaux from a successful career as a wine merchant in Paris. He has had the wisdom and good fortune to retain the services of Louis Marin as "chef de culture", thus ensuring continuity of practice. More importantly, the wines continue to be made by Thierry Garnaud, who was the "maître de chai" at Ch. Cheval Blanc, no less, from 1988 – 2018. He and Marin are childhood friends, and he brings to the task (his since 1995!) an unmatched pedigree and class. The viticulture is conducted according to "la lutte raisonnée", and the estate has been accorded the accolade of "Haute Valeur Environmentale" by the French Ministry of Agriculture.