

## Ch. Canon Chaigneau 2019 Lalande de Pomerol

WineWise Code	FCC-LDP19
Country	France
Region	Bordeaux
Color/Style	Red
Farming Practices	Sustainable
Varieties	93% Merlot, 5% Cabernet Franc, 2% Malbec
ABV	14
Residual Sugar	0.54
Acidity	2.76
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Pumpover/Punchdown	Punchdown
Destemming	Partial
Fermentation Vessel	Barrels
Fermentation Duration	15 days
Aging Method	Concrete 40%, Used Barrique 30%, New Barrique 30%
Aging Duration (months)	16
Filtered	Yes
Fining Agents	Egg White (albumen)
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes, 60 mg/L
Soil Type	Calcareous, Jory
Elevation (meters)	45
Vineyard Aspect	South
Vine Age	36
Yields (hl/ha)	45
Vine Training	Double Guyot
Picking	Machine
Annual Production	4800 cases

### Wine Notes:

A classic Pomerol-style wine made by traditional methods, including 20 months of aging in new, one and two year-old 500 liter barrels from Sylvain, Demptos and Taransaud. Lalande de Pomerol has always been an insider's appellation, offering as it does the familiar plummy richness of its famous neighbour in a more approachable style. This version is especially elegant and tasty.



### Notes on the Producer:

This beautifully situated chateau 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 Environnementale” by the French Ministry of Agriculture.