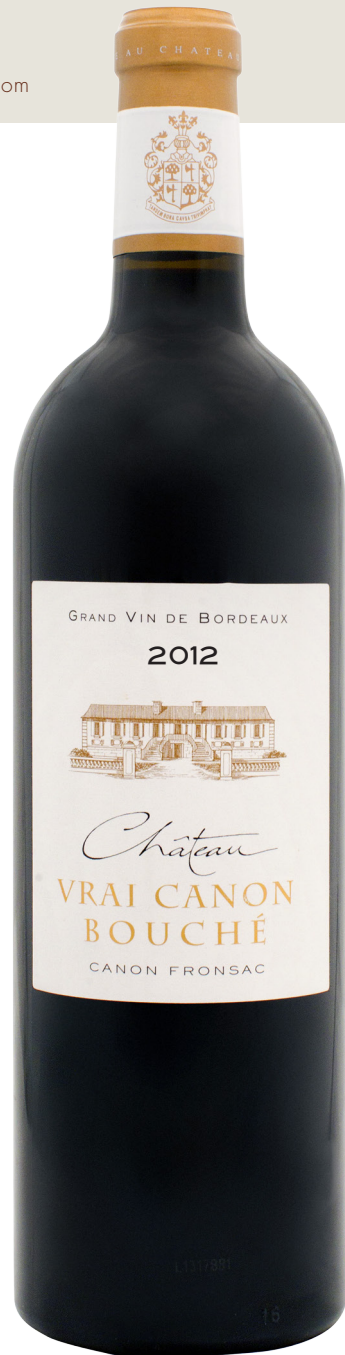


Château Vrai Canon Bouché
1, Le Tertre Canon
33126 Fronsac

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Château

VRAI CANON BOUCHÉ

CANON FRONSAC

GRAPE VARIETIES : 60% merlot, 40% cabernet franc.

AVERAGE AGE OF THE VINES : 35 years.

YIELD: 30 hl/ha

VINEYARD: 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.

WINEMAKING: handpicked 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, following fermentation. Malo-lactic fermentation in new oak.

MATURING: 12 months (50 % in new oak and 50 % in barrels used once before).

TASTING NOTES: Very opulent aromas, exhaling well-ripened black cherry and red berry notes. Discrete smoked fragrances mix with mineral features. Supple and vibrant attack, boasting once again an entire range of fruit, including cherry jam and black currant. Toasted flavors combine with hints of flint stone. Following several years ageing, this wine will develop aromas of truffle – one of the characteristics of its terroir. It expresses plenty of aromatic concentration, underscored by mineral salinity – refined with plenty of distinction.

AGEING CAPACITY: 8/10 years.

SERVING SUGGESTION: at a temperature of 18°C with red meat or game served with truffles.