Château Canon
1er Grand Cru Classé

REVUE DE PRESSE
2010
SOMMAIRE

• PRIMEURS 2009  
  – The Wine Advocate – Avril 2010
  – The Wine Spectator – Avril 2010
  – Decanter – Avril 2010
  – Janeis Robinson – Avril 2010
  – The Wine Review - Avril 2010
  – New Bordeaux – Avril 2010
  – Wine Journal – Avril 2010
  – The world of Fine Wine - Avril 2010
  – Periodic Review of Bordeaux Wine – Avril 2010
  – Wein Wisser – Mai 2010
  – Le Point – Mai 2010
  – La Revue du Vin de France – Mai 2010
  – Gault & Millau – Juillet 2010
  – Michel Bettane & Thierry Desseauve – Juin 2010
  – Jean Marc Quarin – Avril 2010
  – La Lettre de Jean Christophe Esteve– Avril 2010
  – Vinifera – Avril Mai 2010
  – Telecran – Juin 2010
  – Fine Wine Le Journal – Juin 2010
  – Vinum Extra – Juin 2010
  – Vino & Styl – Mai 2010
  – Schweizerische Weinzeitung – Mai 2010

• MILLESIME 2000  
  – Wine Advocate – Juin 2010
  – Decanter – Décembre 2010
  – Vinaria – Décembre 2010

• MILLESIME 2001  
  – Decanter – Juillet 2010
  – Sydney Morning Herald – Novembre 2010

• MILLESIME 2004  
  – Le Grand Jury International des Vins – Mai 2010

• MILLESIME 2006  
  – Vins & Spiritueux - Décembre 2009
  – Le Grand Jury International des Vins – Mai 2010
  – Gault & Millau Avril Mai 2010
  – Institute of Master of Wine – Décembre 2010
• MILLESIME 2007  Page 23
  – Wine Spectator - Mars 2010
  – Decanter - Avril 2010
  – Gault & Millau - Avril Mai 2010
  – Revue des Vins de France – Sept 2010
  – Robb report NY – Novembre 2010

• MILLESIME 2008  Page 31
  – Revue des Vins de France – Sept 2010
  – Bettane & Desseauve - Les Grands Vins de France  2011
  – The World of Fine Wine – Novembre 2010

• CLOS CANON, 2004 & 2005  Page 35
  – Clos Canon 2004 - Shangai Daily – Décembre 2010
  – Clos Canon 2005 – Guide Phaneuf 2010
  – Clos Canon 2005 – Site Robert Parker

• ARTICLES GENERAUX  Page 39
  – Wine Spectator – Juin 2010
  – Jo Lee Décembre – Décembre 2010
  – Vins & Spiritueux – Décembre 2010

• CONTACT PRESSE  Page 47
Château Canon
1er Grand Cru Classé

PRIMEURS 2009
2009 Canon 93-95
This is the best Canon since 1982, and it is possibly capable of eclipsing that legendary vintage. It has taken a while for the proprietors, the Wertheimer brothers (the owners of Chanel and the Margaux estate Rauzan-Segla) to get Canon back to its former glory. Yields in 2009 were 35 hectoliters per hectare, and the harvest occurred between September 28 and October 5. The blend is 75% Merlot and 25% Cabernet Franc, with a natural alcohol level of 14%. Dense ruby/purple and full-bodied, with terrific blueberry and raspberry fruit intermixed with spring flower garden scents, with extraordinary density, purity, and a multi-layered texture, this is a prodigious Canon with sweet tannins and lots of viscosity. It should drink well for 30 or more years. Bravo! (Tasted three times.)

WINE SPECTATOR – JAMES SUCKLING
Avril 2010
James Suckling: “I made a list of my dozen favourite wines to buy in 2009. These are not necessarily the very best, but the wines that come to mind that I would buy myself. There are many more to buy-in fact, hundreds of excellent wines-but these are the wines that I get excited about both for the pure quality of their 2009 barrel samples and for more inspirational, historical or emotional reasons. (…)
Canon: This reminds me in beauty and elegance of the great Canons from the 1960s and 1950s, such as 1964, 1959 and 1955. Need I say more? ”

CHÂTEAU CANON St.-Emilion 2009 Score: 95-98
What a gorgeous nose, with sweet and delicate fruits such as sliced plums that turn to milk chocolate and flowers. Full-bodied, with silky tannins and a long, long finish. You want to drink this right away. 75 percent Merlot and 25 percent Cabernet Franc. —J.S.

DECANTER – JAMES LAWTHER
Avril 2010
Chateau Canon 2009  ★★★★★  18.5 points
Brilliant this year – so satisfying and refined. Has to be the best Canon for a number of years. Certainly no block-buster but pure and silky with length and line. Exquisite. . Drink 2016-2040

JANCIS ROBINSON
Avril 2010
Ch Canon 2009 St-Émilion 17.5
A little paler than some. Lightish cherry red. Glossy, gamey, almost animal nose. Rich and sweet but with certain dryness on the finish. There is some real life here. Very glamorous. Sumptuous and flattering, very polished, racy and sinewy and like a racehorse. Good enterprising energetic stuff! Drink 2017-2030

THE WINE REVIEW - POH TIONG
Chateau Canon 2009 XXXX
Rich, dark cherry fruit on the nose and palate. With equally rich tannins. Lovely freshness on the finish.

NEW BORDEAUX - JANE ANSON
Chateau Canon, Saint Emilion Grand Cru Classe B 93
Good nose. If I had to make a choice, I might say I preferred the wonderful 2008 at this property, but it’s a close run thing. This is owned by the Wertheimer brothers of Rauzan Segla, and John Kolasa is again director – you can feel the same drive towards pure and precisely placed fruit. Grapes planted at the estate (not sure of the exact blend of this year) are 75% Merlot, 25% Cabernet Franc.
**WINE JOURNAL - NEAL MARTIN**

2009 Chateau Canon

92-94+

Tasted at the château and the UGC, the Canon ’09 is a blend of 75% Merlot (picked 23rd to 28th September) and 25% Cabernet Franc (picked 2nd until 5th October) cropped at 35hl/ha and matured in 60% new oak, the crop reduced by 20% due to the hail. Delivering 14.5% alcohol and a pH3.7. The nose is fresh and lively, well defined with blackberry, briary, cedar, a touch of vanilla and an almost sorbet-like freshness. The palate is full-bodied with fine tannins, a powerful Canon, very well defined, a slight chalkiness coming towards the finish, a sharpness that lends freshness and vitality. A more masculine, structured Canon than I was expecting, but it will soften by the time of bottling. Excellent. Tasted March 2010.

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**THE WORLD OF FINE WINE – MICHAEL SCHUSTER**

2009 Chateau Canon

17 / 17,5

Dense, new oak and black-fruit ripe nose; a beautiful balance wine, rich yet restrained, a fleshy core, a fresh acidity and a very fine, soft, restrained tannin; sweet, elegant, juicy; a texture that has a delicious thickness without excess, gentle generosity (quite fat for a plateau wine), but flattering rather than tiring to the palate; ripe, complex, gently spicy, and capped off with lovely, sweet, gentle length. A very fine Canon, a great success; another 2009 that must be the best for 50 years. 2018-30.

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**PERIODIC REVIEW OF BORDEAUX WINE – ALAN DURAN**

Avril 2010

Canon 2009

91-93

This is a more crammed and loaded Canon. Its opaque purple hue precedes excellent scents of plum extract, mulberry, crème de cassis, flower, and liquefied minerals. Superb in its full-bodied, rich flavourful mushroom and cherry. The 2009 offering is substantive and caressing in tannin, allowing for fabulous potential! Maturity period 2013 – 2024+

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**WEIN WISSE**

Mai 2010

Canon 2009

19/20

Traduction du commentaire allemand :

LE POINT - JACQUES DUPONT

2009 Chateau Canon

Stéphane Bonnasse : « A partir de cette année, les vignes sont totalement travaillées. Plus de désherbant ! J'ai l'impression qu'on avait déjà franchi un palier avec 2008, mais avec 2009, il y a en plus l'effet millésime. Plus ça va, plus on devient précis. Pendant, dix ans, ce vignoble a produit à la moitié de ses capacités car on a dû beaucoup arracher et replanter. Ce qu'on a planté en 1997 & 1998 porte ses fruits et entre dans le grand vin, par exemple, la parcelle Marie-Gabrielle, 2 hectares de merlot, avec des densités plus importantes : 7300 pieds à l'hectare (contre 5600 avant). On arrivera à 70% de merlot et 30% de cabernet franc, au lieu de 80/20. On a 6 cuves en plus, de 60 hectolitres, qui nous permettent d'isoler en vinification davantage de parcelles et d'être plus précis dans la sélection. On est plus précis aussi dans la sélection des tonneliers, pour s'adapter aux cépages, aux parcelles. Ca ne se fait pas en un an. Au mois de mai, on était pas fiers : avec la grêle on a perdu 20%. Dès le matin de la grêle, on a fait venir tout le personnel de Rauzan-Ségla et on a coupé tout ce qui était abîmé. La solidarité a joué à fond. On a fait un repas un peu amélioré. » 75% merlot, 25% cabernet franc, 14,5°.

Fruits rouges, minéral, calcaire, bouche ronde, suave, petits tannins croquants, très joli fruit, des saveurs qui rappellent la Bourgogne, bonne longueur, beaucoup de fraîcheur, très élégant. Le meilleur Canon depuis longtemps.

LA REVUE DU VIN DE FRANCE – PHILIPPE MAURANGE

2009 Chateau Canon

Très belle qualité de vendange. C'est une année riche en alcool avec des degrés élevés (14,5°), il fallait donc être doux dans les extractions. Le vin est déjà très rond suave & complet, avec une matière de belle allonge et un élevage soigné avec 60% de barriques neuves. Canon gagne en corps dans ce millésime.

GAULT & MILLAU

2009 Chateau Canon

L'élevage prend aujourd'hui le dessus avec des notes de clou de girofle et de torréfaction. Mais derrière ce premier nez c'est un enchantement d'une grande complexité. La richesse est là mais avec une trame subtile. Ni gourmand, ni fermé, ce vin est d'un très bon équilibre.

MICHEL BETTANE & THIERRY DESSEAUVRE

Château Canon

Beaucoup de fraîcheur, tanins puissants mais racés, épices fines, allonge brillante. Un vin de grand équilibre et un véritable éclat aromatique

JEAN MARC QUARIN

CANON St-Emilion Grand Cru

Avec ce millésime, Canon fait son grand retour parmi l'élite des vins de Saint-Emilion. Le cru se distingue par sa différence : pas de recherche d'extraction monumentale, mais un goût de fruits unique et des nuances tactiles subtiles. Le nez est frais, fin, pur et très fruité. La bouche soyeuse offre un toucher et une expression aromatique « classe ». Le goût est celui des petits fruits rouges bien mûrs. Une fois encore, il m'évoque la Côte de Nuits. Très bonne finale savoureuse, sur des notes de fleurs, de réglisse et des tannins fins.
LA LETTRE DE JEAN CHRISTOPHE ESTEVE

CANON St-Emilion Grand Cru  18,50
Avril 2010
1er nez assez réservé, il expose ensuite une belle palette de fruits, cerise, notes d’épices, cuir de Russie. Bouche tendre à l’attaque, texturée, cacaotée, gourmande, bien en chair. Une belle finale sur des notes fraîches de fruits rouges.

VINIFERA - JACQUES PERRIN
Avril Mai 2010
Canon  Catégorie Très Grands vins  94-96
L’expression aromatique est d’une grande élégance, avec des nuances réglissées et florales très nobles. Dessin de bouche remarquable. C’est un vin d’une grande finesse, aux tannins ciselés, sans une once de pesanteur, qui laisse transparaître le terroir.

TELECRAN – CLAUDE FRANCOIS
Canon  17,5
Nez un peu discret, plutôt sur de petites notes de café; mais la bouche est très fruitée et suave, ce n’est pas un vin aussi massif mais il est élégant et sa belle acidité le sert dans cette expression noble.

Fine Wine Le Journal – Hervé Pennequin
Château Canon  96
Juin 2010
Nez assez plein mais légèrement discret sur des arômes de fruits noirs. La bouche est concentrée avec des tannins très présents, serrés qui accompagnent des arômes très persistants de fruits noirs, de cacao et d’épices légères. C’est un vin doté d’une belle acidité sur du velours et qui possède une excellente longueur de bouche avec une finale très subtile.
Il est carré et distingué.

VINUM EXTRA
Juin 2010
Canon  93-95
Mai 2010
I did not expect to be so surprised.
I did notice that, at this chateau of great terroir close to Ausone, there is a hard work going on. But this is really a big jump ahead.
Amazing, very delicate dose of fruit, great balance and fascinating ultra-silky tannins move this year Canon to the circle of precious and enchanting wines.

SCHWEIZERISCHE WEINZEITUNG (Suisse)
Mai 2010
Canon  18/20
10 must have’s / Die 185 besten Weine
Château Canon
1er Grand Cru Classé

Millésime 2000
ST.-EMILION RED 90
CANON 2000

This elegant St.-Emilion has filled out nicely over the last decade. From barrel and post-bottling, I thought it might turn out austere, but that does not appear to be the case. It offers a deep ruby/purple color as well as copious aromas of black cherries, crushed rocks, and earthy undertones. While not a blockbuster, it is beautifully balanced and pure, revealing slightly more depth and richness than I expected. Drink it now and over the next 10-15 years.
Highly recommended * * * *

Chateau Canon 2000 (17.33)
Intense, yet restrained Great potential
Rich tannins integrate beautifully into the fruit
From 2010
£49-f 100; Ant, BWi, C&B, CdH, JBe, L&W, Mis, Pwy, WLk
Dégustation Bordeaux 10 Years After,
Millésime 2000

Canon Saint Emilion 1er :

Joli nez, floral, violette, lilas, rose et fruit de l’églantier,
ampleur fruitée merveilleusement complexe, de style élégant,
bonne structure, lié, très fin et une finale extra doux.

17,3
Millésime 2001
Médoc & St-Emilion grands crus classés 2000 & 2001: the results

A pair of lauded vintages across Bordeaux’s two most starry regions. It wasn’t ever going to be anything less than spectacular. By AMY WISLOCKI & GUY WOODWARD

4 stars wines – St Emilion highly recommended

CHATEAU CANON 2001 (17.5)
£34–£82.50

Bib, Cam, Dvy, Evy, Har, MLs, Nsn
The top 10 wines
for my Fantasy Fridge wine cellar

Chateau Canon 2001
A wonderful expression of cabernet franc and merlot
with aromas of chocolate, berries and fresh earth
backed by refined tannins an a long, fresh finish.
Have it with : roast lamb.
Château Canon
1er Grand Cru Classé

Millésime 2004
Mai 2010

Château CANON 1er Grand Cru Classé 2004 2010/2020 81
Millésime 2006
BORDEAUX
MILLÉSIMES 2006
DÉGUSTATION TENTÉE D'ÉCONOMIE
PAR FRANÇOIS DE CLOSETS

DÉGUSTATION DU MILLESIME 2006


CHÂTEAU CANON

Dégustation : Du point de vue de la robe, le vin est assez intense et complexe en nez, avec des arômes floraux et fruités. La texture est épaisse et onctueuse, avec une acidité bien équilibrée. Le goût est riche et complexe, avec des notes de fruits rouges et de noix. La fin de bouche est longue et persistante. Environ 48 €.

CAC 40

Saint Émilion Premier Grand Cru Classé A
Mai 2010

Château CANON
1er Grand Cru Classé
2006

Château Canon
2006
72,80 € Belle densité, savoureux, au nez de cerise et de bois précieux. Bouche tramée avec corps en retrait sur les épices chaudes. Un peu abrupt aujourd'hui.
72. **Château Canon, Premier Grand Cru Classé (14%)**

Jonathan Pedley MW
Millésime 2007
31 Mars 2010

Transforming Copper Into Silver

In the difficult 2007 vintage, Bordeaux turned average grapes into some very good wines
BY JAMES SUCKLING

88 Château Canon St.-Emilion 2007 $70 This exhibits sliced plum, chocolate and toffee notes. Medium-bodied, with a light plum fruit character and a medium, silky finish. Slightly one-dimensional at this stage, but harmonious. Best after 2012.—J.S.
Decanter PANEL TASTING

St-Emilion & Pomerol 2007

JANE ANSON on a difficult year for Bordeaux's Right Bank, compounded by those producers intent on keeping prices the same as previous, better vintages

ST-EMILION RECOMMENDED ★★★

Château Canon (PGCC)

'Elegant, delicate bouquet, but classy. Very well done with a beginning, middle and end. Very good aftertaste. From 2010.' (SP)

Drinkability  Stockist  Mean score

BWi, J&B  16.25
Château Canon
2007

N.C. Le magnifique nez est très mûr, sur les fruits cuits, cassis, grenade puis aubépine. La bouche en impose sans lourdeur, elle est d’une belle finesse crayeuse.
BORDEAUX 2007 ET 2008 AU CRIBLE

2007

15,5/20
CHÂTEAU CANON

Déjà noté comme un peu léger en primeur, ce jugement se confirme en bouteille. C’est un vin offrant de la douceur et de la longueur, sans posséder un cœur de bouche très dense.
CHÂTEAU CANON
B.P. 22 • 33330 Saint-Émilion
Tél. 05 57 55 23 48 • Fax : 05 57 24 68 00
contact@chateau-canon.com
www.chateau-canon.com
Visite : Sur rendez-vous (05 57 55 23 45)

Bénéficiant du travail long et patient du Médocain John Kolas et de son équipe, depuis le rachat du cru par la famille Wertheimer en 1996, Canon parvient progressivement à confirmer son indéniable potentiel. Le vin ne se caractérise jamais par sa puissance, mais au contraire par un style fin et délié qui mérite plusieurs années de garde pour s’épanouir pleinement.

SAINT-ÉMILION GRAND CRU 2007
Rouge | 2012 à 2020 | cav. 72 € 16,5/20
Assez coloré ; bouquet déjà formé de cerise à l’eau-de-vie, pruneau. Gras et généreux, avec des tanins suaves et un style charnu, joli fond en finale.
Octobre 2010

Ch. Canon 2007
1er gd cru classé B  22 ha  n.c.  76 à 100 €
89 90 96 97 [98] [99] [00] [01] [02] [03] [04] 05 06 07

Canon correspond parfaitement à l'image que l'on se fait d'un grand cru de Saint-Émilion, adossé à la cité médiévale, côté sud, sur le plateau argilo-calcaire. En surface, la pierre n'a accepté que la vigne comme hôte. L'extraction du sous-sol a permis la construction de nombreuses villes et villages de la région. Aujourd'hui, ces galeries constituent de magnifiques caves. On peut y trouver un 2007 d'une éclatante jeunesse, à la couleur vive et au bouquet naissant mêlant les fruits frais et une touche animale et épiciée. Dense, bien extraite, la matière assez puissante est encadrée par des tanins encore austères. À garder cinq à huit ans.

• Ch. Canon, BP 22, 33330 Saint-Émilion,
tél. 05.57.55.23.45, fax 05.57.24.68.00,
contact@chateau-canon.com  r-v.
Chateau Canon 2007  
St-Emilion  
An underpnced hero from the Right Bank of the Gironde, this wine hails from an estate belonging to the Wertheimer family, the owners of Chanel and Holland &Holland. The rich and textured elegance from Bordeaux's limestone soils is evident in this vintage, which overflows with creme de cassis, licorice, and lavender ($60)
Millésime 2008
Bordeaux 2007 et 2008 au Crible

2008

16,5/20

CHÂTEAU CANON

Un vin précis, avec un fruit net et franc, et un boisé discret. La bouche est ample, de belle tenue, avec une longueur séduisante sur de fines notes toastées. Bon classique pour ce premier.
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SAINT-ÉMILION GRAND CRU 2008
Rouge | 2014 à 2024 | cav. 69 € 17,5/20
Volume onctueux, raffiné, beau fruit et tanins fins, très élégant et plein.
And here is the St-Emilion Château Canon (2008) - "Somber looking, with a quiet, wait-for-it opening, then strikingly cool, fresh texture and spellbinding complexity: a deep weave of flavors."
CLOS CANON
Millésimes 2004 & 2005
Meaningful wines for Xmas gifts

In China the safest wine gift is a Bordeaux red but the perfect way to show your wine-giving acumen is by presenting someone with the second wine of a top grand cru classe Chateau. Two of the best are Segla, the second wine of the Margaux estate Chateau Rauzan-Segla, and Clos Canon, the second wine of the Saint-Emilion estate Chateau Canon. On a side note, both chateaux are owned by Chanel so if the recipient of your gift is a lady you may want to package the wine in a Chanel purse.

"one of the best second wines of Saint Emilion, the 2004 wine has a deep red color, elegant aromas of plums and blueberries and concentrated black fruit flavors with a pleasant nuttiness and long smooth finish"
Clos Canon 2005, Saint-Emilion Grand Cru

- Second vin du Château Canon. Un vin très mûr qui se signale par sa matière fruitée chaleureuse relevée de notes de kirsch qui lui donnent déjà beaucoup de charme. Solidement constitué et apte à vieillir.
Clos Canon 2005  -  90 points

Second vin de Château Canon
St Emilion Grand Cru, Bordeaux
70% Merlot, 30% Cabernet Franc

“Medium-deep garnet. Intense aromas of warm plums and blackberries plus pronounced spiciness - cinnamon, allspice and cardamom. Mocha. A faint (pleasant) whiff of VA. Medium to high acid, really nice concentration, medium+ level of fine tannins, long finish.”
Articles Généraux
Wine Spectator

BORDEAUX
Will 2009 Rival 2000 and 1961?

June 2010

SPOTLIGHT ON:
CHÂTEAU CANON

After purchasing Château Canon in 1996, the estate's new owners had a dream. They would drink great vintages from the venerable St.-Emilion estate—1964, 1961 and 1955 among them—and imagine making a red of similar character and quality. That dream came true with the 2009 vintage.

"When you have such an affection for what is in the cellar, you have to try to make the best ever," says estate manager John Kolasa, 61, sitting in the kitchen of the property in early spring and sipping a glass of the 1964 Canon. "We have so much respect for what we have, and we have to go slowly. We knew that it would pay off. We had to have the patience but also the money. That is a huge advantage."

The needed money came from the Wertheimer family, owners of the famous fashion house Chanel, which bought the dilapidated 30-acre property.

It had been for sale for a number of years, but nobody wanted it due to the extensive renovations that were necessary, including rebuilding the winery and aging cellar, replanting the vineyard and restructuring a labyrinth of underground chalk quarries. Moreover, in the late 1980s and early 1990s, the wines were marred by off-flavors similar to cork taint.

That's all history now. The new plantings, which cover about 40 percent of the vineyards, are now, at about 12 years old, coming into their own.

"The terror really helped us in 2009," says Kolasa, adding that that 2009 Canon is about 70 percent Merlot and 30 percent Cabernet Franc. "The soil is extraordinary. It really regulated the shortage of water. We never had any problems. The vineyards were always fresh during the summer."

The 2009 Canon was one of the most balanced, rich and elegant wines I tasted during my three-week trip to Bordeaux in March, earning a preliminary score of 95-98, or potentially classic, on Wine Spectator's 100-point scale.

Kolasa, with winemaker Stéphane Bonnasse, 39, tried to be as hands-off as possible in the winemaking, letting the character of the grapes come through. "We worked very lightly in the cellar," Kolasa says, adding that they used about 60 percent new wood for the grand vin.

"We stayed traditional and we let the grapes do the work," says Kolasa. "We weren't into body-building. There was already such a natural richness in the grapes, so we didn't need to extract much. We just let it do its thing."

Kolasa adds that the owners of Canon say that the 2009 is the best young wine they have ever tasted from either of their two Bordeaux estates. (They also own Margaux second-growth Rauzan-Ségla.)

Charles Heilbron, one of the Chanel owners, says that the 2009 is the only Bordeaux he thought he could "taste, appreciate and drink immediately. It is the true expression of the terror."

Alain Wertheimer, Heilbron's half-brother, is equally enthusiastic, and applauded the work of his team at Canon. "I am really glad, after so much effort, and hard work from John Kolasa and his team," Wertheimer says. "Maybe the outside world has realized that Canon has regained its status as one of the outstanding vineyards of St.-Emilion."

Not to be left out, Alain's brother, Gerard Wertheimer says that he believes in the quality of the 2009 Canon, but hopes they could do even better.

"With perfection so near already, they don't have far to go."

—James Suckling
December 2010

Jo Lee talks to Chanel’s Rare Vintner
The Distinctive John Kolasa

By Josephina lea Mascioli Mansell

Located at the entrance to the village of Margaux, northwest of the city of Bordeaux, Château Rauzan-Ségla, occupies 62 hectares (153 acres) of vineyards. Its terroir, or the geology of its land, is composed of fine, deep gravel deposited thousands of years ago.

The Château's aristocratic and genteel history dates back to its founding in 1661 by Pierre Desmezures de Rauzan. Generations of the Rauzan family, over the years, succeeded in running the estate. Rauzan-Ségla wines grew in reputation in a remarkable way and were some of the most highly rated in Bordeaux with the 1855 classification ranking Château Rauzan-Ségla as a second growth.

In 1903, Frédéric Cruse, took over the management of the estate and built the present Château to replace the old Chartreuse-style building, which had stood on the ruins of the original Great House. The new house was built in 1904 by the famous architect Louis Garros and the park designed by the landscape gardener, G. Le Breton.

In 1983, the then owners decided to vinify Rauzan-Ségla wines with the help of Mr. Emile Peynaud (forerunner of modern oenology). They hired him as a consulting oenologist. In 1986, a modern winery – 20 new stainless steel vats – and a new maturation cellar were built. Château Rauzan-Ségla benefited from these huge investments for a few years before some financial problems hit its mother company again. CHANEL purchased Château Rauzan-Ségla in April 1994 and chose the Scotland-born John Kolasa as the manager of the estate. He immediately started a full renovation program returning the Château and grounds to their original splendor.

Then, in 1996, CHANEL acquired Château Canon, a large and imposing historic estate close to the village of Saint-Émilion, located east of Bordeaux.

RAUZAN-SÉGLA 1945

The eponymously named Jacques Kanon, frigate lieutenant and corsair, acquired the estate in 1760, using the substantial profits gleaned from the missions he carried out on behalf of French King Louis 15th at the expense of English shipping. He immediately set out to build an elegant house there around which grew vines – and only vines on every plot of land, which was extremely rare agricultural practice at that time. This revolution and, even more so, that of rich Bordeaux merchant Raymond Fontemoing, revealed the full potential of its terroir. Everyone agreed that at Château Canon, as the latter had renamed it, they produced subtle, distinctive wines. Later, in 1919, it came into the hands of the Fourrier family, who achieved a great reputation for their wines. Then, in 1996, CHANEL, who undertook a program of renovation of both the vineyard and the buildings, acquired the estate. Technology, respect for the environment and efficiency are the guiding principles of this renovation work. The man chosen for this formidable job was once again John Kolasa.
JO LEE: And now, it is a privilege to embark upon the telling of the story of a rare elegance. It could be described as a phenomenon.

John, what an honor to be interviewing you for our 10th Anniversary Issue! It’s amazing how the enjoyment of fine wine should mirror the days of my childhood, having grown up within the essence of great wines at every meal, to my father’s words: “to dine without wine — is like a day without sunshine”.

JOHN KOLASA: Jo Lee, it is a great honor to be in your 10th Anniversary Issue. An anniversary is always the climax of a lot of good work and very happy times because it’s a celebration of the result of a lot of hard work. For us, we’ve just lived a celebration of the picking of the 2010 vintage after a full year’s work in the cold, raw wind and rain, living through the birth of the vintage. A new child is born with the vintage.

JL: Born in Scotland and educated in England as a French teacher, what was it, John, that made you say: “I want to become a winemaker”?

JK: Jo Lee, I arrived in Bordeaux in 1971 after teaching French and

graphic design in London. Having always been very much in love with France, I decided the Bordeaux area would be the ideal place to live. Not allowed to teach in France without more years of studies, I looked elsewhere and was very lucky to meet an Englishman called William Bolter and an American named Steven Schneider who had a wine company.

JL: Imagine – leaving from educator to educator to scholar. Learning the art of wine making and management must have entailed quite the agenda.

JK: I learned on the job and at school and spent the first months working in the cellars on the quays in Bordeaux, studying oenology one day a week for a year. I remained with the company until 1975 and then went to look after the properties belonging to the Janssens family in Saint-Émilion and Pomerol. Again, I remained 10 years with the family then worked for two years for the Union de Producteurs de Saint-Émilion. In 1987 I was asked to take Jean Paul Cardier’s position as commercial manager of Château Latour and I remained at Latour until July 1994.

When CHANEL acquired Château Rauzan-Ségla in Margaux, I was asked to look after the entire running of the Château and rebuild the reputation of what was known in the 19th century as the best of the second growths.

JL: Was it intense, John? Both renovations were a tremendous undertaking!

JK: Yes indeed, Jo Lee. Both consisted of painstaking soil preparation, pruning to control each individual vine, green harvesting in summer to regulate the yields, berry selection on vibrating sorting tables, cellars and vat room renovations. And much more.

The Rauzan-Ségla vineyard was drained — a 15 kilometer network is now in place, two parcels of

petit verdot were planted and three hectares of vines were grafted over with merlot. Today, 62 hectares are in production for an average total production of 240,000 bottles — Château Rauzan-Ségla and its second wine Ségla.

The winery has been adapted and large vats progressively replaced by smaller capacities — matching the parcels’ sizes. From the 2004 picking on, grapes are sorted on two 10-meter long vibrating tables, so that each single berry is checked before entering the vats. Maturation cellars have been completely renovated and a new room built for the bottling-labelling machines — making Château Rauzan-Ségla fully independent for the entire production process. And thanks to a renovation carefully carried out according to the original plans of 1904, the Château itself looks again as it used to one century ago.

After an existence of three and a half centuries, Château Rauzan-Ségla has now gained all the required assets to remain true to its reputation. It is now considered to be at the top of the list of the second growths. The château’s tranquility and pursuit of excellence attract more and more lovers of great wines every day. Margaux’s unique terroir offers rich, concentrated grapes that give Rauzan-Ségla that generous bouquet with its clever elegance.

And so too with Château Canon: Although CHANEL secured Château Canon for an amazingly low price, major investment was required to bring the estate back to its former glory. They were faced with subsidence within the quarries beneath the property; the vines also had to be re-planted, so we re-planted more than half the vineyard! Still, regarding the vines, the Château used to grow some cabernet sauvignon, but I felt this grape variety was not suited to the terroir of Canon, which is a combination of limestone containing fossilized starfish covered by a thin layer of clay. The cabernet sauvignon does not feel well on soil with a cool temperature. So we re-planted some merlot. It
gives powerful, fruity flavors, intense color, and an impressive potential for longevity. Finally, in the vat room, we bought a new harvest equipment system, which has enabled us to take even greater care of the selection and handling of the grape bunches.

All these investments were aimed at revealing the elegance of Château Canon’s terroir. At the same time, extensive work continued to restore the château itself to its original grandeur.

Today, the visitor would scarcely believe that this gorgeous property was in such a bad state 15 years ago. The winery is polished, the château completely revamped. So too are the wines, which offer sumptuous black fruits, rich concentrated flavors and great power. Château Canon, once written off by wine “experts”, is considered one of the finest wines in Saint-Émilion today. We offer a unique experience at Canon with walks through private vineyards starting in medieval Saint-Émilion and ending with a VIP tour and tasting at the estate. Canon has finally regained its old reputation.

JL: Is there a particular time of year when connoisseurs prefer to experience special tours and tastings?
JK: This comes back to what I’ve been saying, Jo Lee. A lot of châteaux in Bordeaux uniformly close for visits during picking, but in fact, it is the most exciting time for any visitor who can taste the different grape varieties that we grow. And eventually come the juice—the birth of the new vintage. Everything comes alive.

JL: Can you take us on a quick tour of the stages grapes would go through from vine to wine? Might this be called vinification in winemaker parlance?
JK: Well first there’s harvest, then vinification.

After a painstaking selection in the

vines, the best bunches are taken in small-sized crates to the vat cellar entrance. These are then carefully tipped first onto a sorting table, where a team of six to eight people controls the quality. After a gentle de-stemming, 10 more people check the berries meticulously on a second table in order to select only the best ones. As the grape bunch of cabernet sauvignon is very compact, we have to make sure that all the berries, especially those confined within the bunch, are perfectly ripe.

It is then, Jo Lee, that vinification starts.

The crop is delivered to the stainless steel tanks by gravity flow. We thereby avoid any aggressive handling of the crop through pumps and pipes. This tricky process also prevents premature oxidation of the juice. This is followed by the fermentation and maceration stages.

From there it is on to aging for 18 to 20 months in French oak barrels, racking every three months (six times per vintage), fining with fresh egg whites (no filtration), and finally bottling.

JL: Astonishing! And might you describe your special bottling procedure?
JK: Yes, we have our own bottling line and the process takes place in a temperature-controlled and extremely clean environment. In fact, every morning we begin the operation. We rinse the bottles inside and out before being used. Wine is poured in and the corks fall by gravity into the bottles after having gone through a special vacuum that removes any particles.

JL: In an average year, how many bottles of wine would the vineyards produce and is your wine shipped throughout the world?

JK: Approximately 10,000 cases of Château Kauzan-Ségla and 10,000 cases of the second wine Ségla. Regarding Canon, Jo Lee, the vineyard produces 4,000 cases of Château Canon and 2,600 cases of the second label Clos Canon. We’ve counted approximately 45 countries that we ship to through Bordeaux wine merchants (négociants).
JL: John, your estate is located in close proximity to some pretty special châteaux such as Château Palmer and Camarsac-Brown. How would you differentiate your wines in terms of character and longevity?

JK: The difference comes from the fact that we all have our own soil structures and through that, you have different proportions of grape varieties. Rauzan-Ségla will always be different from Palmer because we have a higher percentage of cabernet sauvignon. Of course, our philosophy is to make wine that will give pleasure for as long as possible. We always try to put into the blend of our wines the very best so that we're sure the very best will age as long as possible.

JL: How would you explain "uniqueness" to those yet to experience your wines?

JK: Uniqueness is the most difficult exercise. If you come to Rauzan-Ségla and taste the wine, you will see that Rauzan-Ségla, decided, has its own uniqueness because it has its own identity, which comes from the terroir - an identity which you find in every vintage.

JL: Do you think the proper stemware, John, enhances the properties of the wine?

JK: Definitely! If you have a glass

JL: And, what about Château Canon?

JK: Château Canon's density of plantation reaches 4,500 to 6,500 plants per hectare and its leaf is composed of 75 percent merlot and 25 percent cabernet franc.

JL: Without giving away any Château secrets, what is Mother Nature's role in making some of your fine wines?

JK: Muder Nature gives us the great earth that we call terroir. Three key factors compose the terroir - the soil, the climate, the work of man. In France by law we cannot exaggerate. The vine has to manage in this context, and we just check its growth. At Château Canon for instance, the subtle combination of "starfish" limestone covered by a little layer of clay gives freshness and fineness to the wines. But there's more. Last year is a case in point: After the magnificent summer of 2009, the vines were harvested under ideal conditions from the 23rd of September until the 5th of October. During the summer, warm days followed by cool nights, which favored a natural concentration of the berries. The perfectly healthy state of the grapes made the selection work easy for our team of pickers.

May 1 added that 2009 also marks a key stage in the renovation and re-birth of the estate. The reconstruction work in the vineyard, which began after 1996, when the Wertheimer family (CHANEL owners) purchased the property, continues to bear fruit. The plots of merlot which were re-planted in 1998 are already very promising and have been included in the composition of the "Grand Vin" (premium wine) this year.

JL: Among your extraordinary wine-growing years, which would you say produced some of your best vintages and what do you feel were the contributing factors?

JK: Definitely the most contributing factor in any great vintage is the weather. Jo Lee - receiving the different components from nature. However, we need to grow perfect grapes. My motto is: Only with perfect grapes do you make perfect wine.

JL: How did the responsibility of taking on both of CHANEL's vineyards affect you?

JK: As you mentioned above, in November 1996, CHANEL Inc. bought a second estate on the right bank of Bordeaux: Château Canon, first growth in Saint-Émilion. Of course, a new challenge began for me as manager of the estate. A renovation program was undertaken to reveal the finesse and the elegance of its terroir and to get back to the great wines of Château Canon.

It has all been a wonderful opportunity for me. I think it is the most exciting thing that could happen to someone who has learned the business by spending 22 years working very hard and ending up completely in love with fine wines.

JL: John, can you describe some of the bottles in your cellar and what might some of the older vintages be?

JK: There are fabulous bottles full of history. Jo Lee, they carry us back in time! And when we pick up bottles of Rauzan-Ségla in such great vintages as 1970, which is like a communion, you don't necessarily need any food to go along with them. It's so amazing. And then, Jo Lee, I’ve tasted 1928 and 1929, which were magnificent! Also, 1937, 1945, 1947, 1949, 1955, 1959, 1961, etc. It is a very special experience.

JL: What is the highest satisfaction a vineyard seeks in its journey toward excellence?

JK: The highest satisfaction is to see the balance you can find from a particular plot of land that consistently will give you the best grapes for both Canon's and Rauzan-Ségla's blends.
historical differences between Château Rauzan-Ségla today and their wines of the past would be? Also, what direction do you see the wines of the Médoc going forward stylistically?

JK: Jo lee, we were classified. We’re going to celebrate our 350th Anniversary next year. When you’re classified, the great challenge is to bring back the quality of the original heritage. We’ve come back to what the great Rauzan-Ségla should be. I hope people find a huge difference today compared with what was coming out 20 to 30 years ago.

JL: Imagine – 350 years of seductive elegance! May I ask, what will you be drinking on Christmas Eve?

JK: What is absolutely delicious at the moment is the 1996 Rauzan-Ségla, which was a fabulous year for cabernet sauvignon. Just like 2010 will be, Jo Lee.

JL: What an honor! To you, slainte mhór, à votre santé, in buon salute. Merry Christmas to the distinctive John Kolasa.

JK: Merry Christmas and a very happy New Year, Jo Lee, and may 2011 bring us another beautiful baby.
Décembre 2010

DOSSIER BORDEAUX

A L’HEURE DE FACEBOOK...

Ce trimestre, avec la complicité des propriétaires et dirigeants de grands châteaux bordeaux, PLANET VINS & SPIRITUEUX s’est mis à danser les paroles de quelques poètes de ce magnifique vin doré sur planétarium rock. Et si les grands vins de Bordeaux étaient... PAR ALAIN AVIOTTE

CHÂTEAU CANON : SO FASHION, SO COUTURE !

portunsecret de notre planète auprès des océans bleu, du pôle Nord mais aussi... LE PLOMB DE BALEINIER DANS LE JUS DE BORDEAUX.

DOMAINE MON ÉPOUZE GUESSER PEINT LE CLOCHAR DE L’ÉGISE SAINT-MARTIN. DEVANT NOS YEUX SE DRESSAIENT LES MURMURES MICHELÉES DE SAINT-ÉMILION ET UN FILLEAU PEINTS LES CEUX EN PERSPECTIVE. INNOCENT, RÉDUCÉNT, ILS VIRENT LE PARISIEN PEINT, BORDELAIS RÉGENT DE SAINTÉMILLON, RÉGENT DE SAINTÉMILLON, RÉGENT DE SAINTÉMILLON, RÉGENT DE SAINTÉMILLON, RÉGENT DE SAINTÉMILLON...

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- Superficie : 22 hectares
- Cépages : Merlot : 50 %, Cabernet franc : 30 %, Cabernet sauvignon : 20 %
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