

CH CANON 2023

1e Grand Cru Classé

SAINT-EMILION

/ Per fles min. 12 flessen

Biowijn Nee

Draaistop Nee

James Suckling – 99-100/100

This is so elegant and sophisticated already, with a really electric presence and length that goes on and on. It's medium- to full-bodied with an intensity of tannins. It remains weightless and energetic. The pH is 3.41, making this a vivid and lively wine. Currant, orange and stone. Sea salt, too. The limestone soils created a unique wine here in 2023. A blend of 71% merlot and 29% cabernet franc.

Vinous – Neil Martin – 94-96/100

The 2023 Canon was picked from around 6 September to 6 October at 45hL/ha and matured in 50% new oak. It has a perfumed bouquet with pure black cherries and touches of cassis and violet. The oak is beautifully integrated. Perhaps if I have to quibble, it is not quite as complex as the very best recent vintages, but that's a high bar nowadays. The palate is medium-bodied with sappy black cherry fruit laced with iodine, and veins of blue fruit. There is a sorbet-like freshness embroidered throughout this Canon, and it delivers a lovely cracked black pepper note on the finish. Excellent. Again.

WIL JE GRAAG MEER WETEN?

Schrijf je nu in op onze nieuwsbrief om op de hoogte gehouden te worden van de laatste nieuwtjes.

E-mailadres*

Inschrijven

