

Chateau Rauzan-Segla and Chateau Canon Tasting

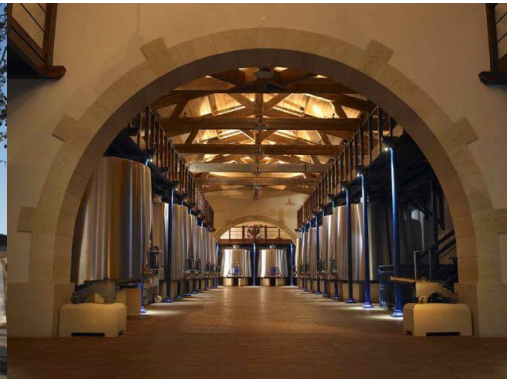


Date : Tuesday, 1st March, 2016
Time : 6:00pm to 8:00pm
Venue : 21/F Hong Kong Wine Vault (Tin Wan)
No. of Attendees : 80
Wines Tasted : Chateau Rauzan-Segla 2010
Chateau Rauzan-Segla 2005
Chateau Rauzan-Segla 2001
Chateau Rauzan-Segla 1998
Chateau Canon 2009
Chateau Canon 2006
Chateau Canon 2002
Chateau Canon 1998



Château Rauzan-Ségla has a long and interesting history dating all the way back to 1661. Pierre Desmezures de Rauzan acquired the Noble House of Gassies and found the “Domaine de Rauzan”. At the time, Pierre de Rauzan was well versed in the Bordeaux wine world. He was already the manager of Château Margaux

and soon to be named the same responsibilities at Château Latour. Over time, the estate was divided, and by the time of the 1855 Classification, was separated into the estates of Château Rauzan-Gassies, Château Rauzan-Ségla, Château Desmirail, and Château Marquis de Terme.



Napoleon III asked the Bordeaux Chamber of Commerce to rank the great Bordeaux châteaux according to the quality of their wines. This classification is to be presented at the Universal Exhibition in Paris. The efforts of several generations are thus rewarded: Château Rauzan-Ségla is at the top of the Second Classified Growths, ranked just after Château Mouton Rothschild (Second Classified Growth at this time).

In 1994, the estate was sold to the Wertheimer family of CHANEL, who credited with continuing to push the quality ever higher and immediately started to undergo a full renovation, 8-hectares family property in the neighbouring village of Arsac (in the South of the Margaux appellation) is purchased, bringing the total surface area of the vineyard to 60 hectares as well as cellar modernization. In 2010, a new strategy is introduced with the purchase of plots in the West of the Margaux appellation in an area known as ‘Boston’. These 4 hectares, planted in 1998 and cultivated organically, become an integral part of the domain.



In honor of its 350th Anniversary and to celebrate the exceptional quality of the vintage, Château Rauzan-Ségla is proud to announce a very special collaboration with Karl Lagerfeld: he has designed a unique coloured version of the chateau label for the 2009 vintage.



Château Canon, located on the top of the limestone plateau, in view of the Saint Emilion village started out life as a part of the **Clos St. Martin** vineyard in the 1700's. The village of Saint Emilion, whose name is synonymous the world over with great wines, is a paradise in a class of its own. Its appellation area contains several hundred chateau.

Its landscapes are unspoilt and unchanged, as they have been for centuries. This UNESCO World Heritage site is an ideal place for contemplation and relaxation.



In 1760, when the Saint Emilion vineyard was much smaller than it is today at 13 hectares, it was purchased by Jacques Kanon. Kanon was an interesting character who earned his fortune as a privateer. He could hardly have imagined that 250 years later the estate would be globally recognised for its wine, which is ranked amongst the very finest Premiers Grand Crus. He left it his name, which has now gone down in history.



When CHANEL acquired the estate in 1996 they decided to invest in restoring the full potential of Château Canon for crafting Premier Grand Cru Classé wines. The first order of business was to replant much of this 34-hectares vineyard, because the vineyard continues to be replanted in various stages,

the replanting work in the vineyards of Chateau Canon is still continuing today. The entire range of wine making facilities, vat rooms and cellar were completely replaced and modernized as well.



It was our pleasure to have Mr. Nicolas Audebert (left), the General Manager of Château Rauzan-Ségla and Château Canon to present their premium wines to us.

Chateau Canon 2009

A blend of 75% Merlot and 25% Cabernet Franc -- It appears a dense blue/purple colored along with gorgeous nose of blueberries, plum and a touch of cedar wood. The palate is medium weight, minerality, elegant with moderate tannin that is well balanced.

Chateau Rauzan-Segla 2010

A blend of 60% Cabernet Sauvignon, 37% Merlot, 2% Cabernet Franc and 1% Petit Verdot -- It exhibits dense purple colored, a beautiful nose of berries, cassis and coffee notes. The palate is full-bodied, powerful, gorgeous texture and long lingering finish.

Chateau Canon 2006

This 2006 Canon shows lots of development, blackberries, blackcurrants, spicy as well as a hint of flowerscent on the nose, the palate is rounded on the entry, good concentration, finesse and silky tannin with well-balanced on the finish.

Chateau Rauzan-Segla 2005

The 2005 displays the musky aromas of black fruits, oak and smoky on the nose. Medium to full-bodied, crisp acidity, moderate tannin and long complex finish.

Chateau Canon 2002

It boasts the ruby/plum-colored accompanied by the beautiful nose of blackberries, plum and licorice characters. Medium-bodied, finesse with ripe tannin that is well integrated, drinking beautifully now!

Chateau Rauzan-Segla 2001

It emerges lots of red berries, plum and tobacco on the nose. Medium to full-bodied on the finish with an overall expression of harmony and balance.

Chateau Canon 1998

Beautifully mature with sweet cherries, dried fruit and flowerscent characters. It exhibits a plum/tawny colored with possesses opulent, the acidity is low, complex and all the tannins are resolved. Delicious!

Chateau Rauzan-Segla 1998

It offers up a succession of delicate aromas of plums, blackberries, licorice and earthy notes on the nose. The wine is medium-bodied, silky tannin with well-balanced and excellent length on the finish.

The wines of Rauzan Segla are meant to age. With time, the wine offers complex spice and floral aromatics, purity of fruit, refined textures, concentration and harmony that few other wines can deliver. The same applies for Chateau Canon, with minerality, ripe dark berries, licorice and spicy scents, coupled with an opulent personality. These are the wines for consumers with patience for the complexities that come with age!