

Château Canon

1^{re} GRAND CRU CLASSE
SAINT-EMILION



2017 VINTAGE

Canon 2017 takes us on a sensory journey of crisp fruit and aromas of garrigue scrubland. It starts with an explosion of fruit, blackcurrants, blueberries and cherries, that then gives way to a spring-like freshness. The nose reveals notes of broom and rosemary, like a walk through a field of flowers and a forest of eucalyptus. On the palate, we find a whole raft of delicate, smooth flavours. The rich, detailed texture stretches out like Ariadne's thread, leading to a mineral, chalky finish, typical of the wines from the limestone plateau.

THE VINTAGE

WEATHER CONDITIONS

Winter: mild and dry

Spring: sunny and warm

Summer: hot

Autumn: lovely sunny days alternating
with autumn rains

HARVEST TIME

Merlot: September 4th to 21st

Cabernet Franc: September 22nd to 27th

YIELD

42hl / ha

AGEING

18 months with 56% new barrels
for Château Canon & 30% for Croix Canon

ALCOHOL LEVEL

14%

pH

3,66

CHÂTEAU CANON BLENDING

77% Merlot

23% Cabernet Franc

CROIX CANON BLENDING

80% Merlot

20% Cabernet Franc

Château Canon

1^{er} GRAND CRU CLASSÉ
SAINT-ÉMILION

CHÂTEAU CANON'S VINEYARD

34 hectares

SURFACE AREA

24 hectares dedicated to Château Canon,
1^{er} Grand Cru Classé
10 hectares dedicated to Croix Canon,
2nd wine of Château Canon

SOIL

Clay-limestone plateau

EXPOSURE OF THE VINEYARD

South/Southwest

DENSITY OF PLANTATION

Between 6,500 and 7,200 plants/ha

AVERAGE AGE OF THE VINES

30 years

GRAPE VARIETIES PLANTED

70% Merlot
30% Cabernet Franc

HARVEST

By hand and transported in small crates

SORTING

Manual selection

VINIFICATION

Separate vinification, vatting using gravity, into conical shaped stainless steel vats with a double walled system for temperature control. Malolactic: 1/3 in new barrels and 2/3 in stainless steel vats.

AGEING

In French oak barrel, with a medium or medium-long toasting.
Racking via the bunghole. Fining depending on the vintage.

