

Château Canon

1^{er} GRAND CRU CLASSÉ
SAINT-EMILION



VINTAGE 2015

The wine displays an intense crimson red hue. It is fresh and elegant on the nose with aromas of red currant and raspberry evolving towards spicy notes. On the palate, the wine speaks of the terroir. It is precise, vibrant and delicate. The tannins are fine and silky. They show a magnificent unctuousity and a smooth, soft texture, demonstrating the maturity of the vintage. The wine's beautiful length on the finish reveals the elegant character of this wine.

THE VINTAGE

WEATHER CONDITIONS

Winter: cold and dry

Spring: wet then sunny

Summer: very hot and dry

Autumn: mild with some showers

HARVEST TIME

Merlot: 14 to 25 september

Cabernet Franc: 30 september to 2 october

YIELD

42 hl / ha

AGEING

18 months with 70% new barrels

ALCOHOL LEVEL

14,5 %

pH

3,78

CHÂTEAU CANON BLEND

72 % Merlot

28 % Cabernet Franc

CROIX CANON BLEND

80 % Merlot

20 % Cabernet Franc

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CHÂTEAU CANON SURFACE AREA

34 hectares

SURFACE UNDER PRODUCTION

31.80 hectares, including 12 hectares dedicated to Croix Canon from 2011

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

70 % Merlot
30 % Cabernet Franc

HARVEST

By hand and transported into small crates

SORTING

Manual selection

VINIFICATION

Separate vinification, by 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 with egg whites, depending on the vintage.

