

Château Canon

1^{er} Grand Cru Classé

2005 Vintage

Appellation	1 ^{er} Grand Cru Classé B
Surface area of the vineyard	22 hectares. 15.52 hectares in production
Yield	35 hectolitres per hectare
Terroir	Clay-limestone plateau
Exposure	South / South-West
Grape varieties	75 % Merlot, 25% Cabernet Franc
Density of plantation	5500 plants per hectare
Average age of the vines	25 years
Vineyard management	Double guyot pruning – Manual leaf thinning – Crop thinning before colour change – An environmentally – friendly spray programme.

GROWING SEASON

2005 was a year of drought. After a particularly dry winter (the moisture deficit reached as much as 70%), January and February were very cold, and then March was very mild and almost summer-like. April was the only month to have real rain. The budding and then the flowering (first week of June) were completed in quite quick time and in good weather conditions. The first signs of drought appeared as early as June bringing about a slowing down of vine shoot growth. The hot weather continued into July before letting up in August when the temperatures were cooler. Because of the lack of water, the size of the berries remained small and sugar content as well as total polyphenol content in the grapes at picking were high.

The resulting wine had a magnificent, very deep colour, ripe yet fresh fruit flavours and an amazingly rich tannic structure. These qualities were preserved by Canon's terroir and its cool limestone subsoil.

HARVEST

Since the 2002 vintage, the introduction of a new harvest reception system has enabled us to take even greater care of the selection and handling of the grape bunches.

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 on to a sorting table, where a team of 6 to 8 people removes any berries that are of lesser quality. After a gentle de-stemming, the berries are then sorted by 10 people who discard any berries which have not reached perfect ripeness. The crop is then placed in small 3 hectoliter stainless steel containers and emptied into the new stainless steel fermentation vats by gravity. Canon thereby avoids any aggressive handling of the crop through pumps and pipes.

Merlot : from September 16th to September 17th (the young vines)
from September 20th to September 27th

Cabernet Franc: from September 27th and 28th

VINIFICATION

- Alcoholic fermentation for 10 days
- Maceration for 15 days in temperature-controlled oak vats with three daily pump-overs of half or the whole of the volume of the vat
- Malo-lactic fermentation in stainless steel vats and in barrels
- Ageing in barrels, 60 % of which are brand new, racking through the small bung-hole at the end of the barrel every three months, fining with fresh egg whites and no filtering

BLENDING

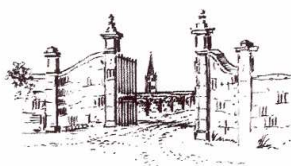
Château Canon
80 % Merlot
20 % Cabernet Franc

Clos Canon
100 % Merlot

PRODUCTION

70 % **Château Canon**

30 % **Clos Canon**



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