

Château Canon

1^{re} GRAND CRU CLASSE
SAINT-EMILION



2016 VINTAGE

Stroll through the vineyards in the heat of a summer afternoon, enjoying the refreshing breeze coming down off the St Emilion high land...this is the place to which you find yourself transported by Château Canon 2016. The nose releases aromas of black cherries and ripe fruit. Then the fragrances of violets and chocolate express themselves. A few notes of fresh fig and slightly peppery spices complete the aromatic palette, which reveals excellent length and unctuousity. The fine, silky tannins create a creamy and long-lasting mouthfeel. The limestone plateau imprints it minerality and brings a liveliness on the palate along with beautiful balance.

THE VINTAGE

WEATHER CONDITIONS

Winter: mild

Spring: rainy

Summer: very hot and dry

Autumn: Indian summer

HARVEST TIME

Merlot: 22 September to 3 October

Cabernet Franc: 7 to 11 October

YIELD

45 hl / ha

AGEING

18 months with 65 % new barrels
for Château Canon & 25 % for Croix Canon

ALCOHOL LEVEL

14 %

pH

3,57

CHÂTEAU CANON BLENDING

74 % Merlot

26 % Cabernet Franc

CROIX CANON BLENDING

76 % Merlot

24 % Cabernet Franc

Château Canon

1^{er} GRAND CRU CLASSÉ
SAINT-ÉMILION

CHÂTEAU CANON SURFACE AREA

34 hectares

SURFACE UNDER PRODUCTION

29.38 hectares, including 9.33 hectares
dedicated to Croix 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 with egg whites, depending on the vintage.

