

Château Canon

1^{re} GRAND CRU CLASSE
SAINT-EMILION



2018 VINTAGE

2018 is vibrant from the first nose thanks to its brilliant fruit. An aromatic explosion that mingles aromas of cherries with delicious notes of marzipan ... Minty notes of cedar and rose provide a burst of freshness. Carried by this ethereal balance, the wine then reveals its depth and density. It is full-blooded and full-bodied, yet always elegant. The palate is broad, the tannins refined and silky. It possesses the delectable tangy sweetness of a Bakewell tart. This 2018 shows all the power and grace of a prima ballerina, lost in her art.

THE VINTAGE

WEATHER CONDITIONS

Winter: mild and rainy

Spring: mild and humid

Summer: very sunny with cool nights

Autumn: indian Summer

HARVEST TIME

Merlot: from September 7th to 27th

Cabernet Franc: from October 2nd to 5th

YIELD

42hl / ha

AGEING

18 months with 52% new barrels
for Château Canon & 38% for Croix Canon

ALCOHOL LEVEL

14%

pH

3,69

CHÂTEAU CANON BLENDING

72% Merlot

28% Cabernet Franc

CROIX CANON BLENDING

65% Merlot

35% 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.

