

Château Canon

1^{re} GRAND CRU CLASSE
SAINT-EMILION



2019 VINTAGE

Barely opened, it escapes from the bottle like a sweet summer scent... Ripe and expressive, bursting with life, the wine plunges into the glass in which bright notes of red fruit, lush strawberries and raspberries, spin around each other. A few more swirls of the glass and the fruit intensifies even further, allowing aromas of morello cherry burst forth. There is this constant sensation of sapidity, so smooth and tasty. The wine palpitates. Intense and sappy, throughout the tasting it preserves this juicy character which is characteristic of the vintage. It speaks to us of the mastery achieved in a year that was nevertheless hot and dry. It brings movement over the palate and invigorates the body. This is a generous yet precise Canon, which combines consistency with fluidity.

THE VINTAGE

WEATHER CONDITIONS

Winter: very mild

Spring: cool

Summer: exceptionnaly hot and dry

Autumn: very fine start to the season,
some rainfall end September

HARVEST TIME

Merlot: 11 to 26 September

Cabernet Franc: 27 September to 4 October

YIELD

45hl / ha

AGEING

18 months with 50% new barrels
for Château Canon & 30% for Croix Canon

ALCOHOL LEVEL

14.5%

pH

3.5

CHÂTEAU CANON BLENDING

74% Merlot

26% Cabernet Franc

CROIX CANON BLENDING

77% Merlot

23% 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.

