



1998 CHATEAU CANON LA GAFFELIERE

Harvest period:

September 27th – October 5th

Yield:

24 hl/ha

Winemaking:

In oak vats for 25 days. Extraction by punching down the cap of skins.

Ageing:

In 225l French oak barrels (90% new) on the lees during 18 months. No fining or filtering.

Bottling:

Mise en bouteille au château, in May 2000

Blending:

50% Merlot

45% Cabernet Franc

5% Cabernet Sauvignon

Alcohol content:

13.5%

VIGNOBLES COMTES DE NEIPPERG
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