

Château Canon

1^{er} GRAND CRU CLASSÉ
SAINT-EMILION

VINTAGE 2013

The 2013 vintage is a subtle wine with finesse and elegance. It shows characteristic citric freshness along with pomegranate and red currant aromas. The crunchy structure of the tannins, mingled with meringue and notes of creme brulee, present us with a vintage which is already very delicious and tasty.

THE VINTAGE

WEATHER CONDITIONS

Winter: very cold and rainy

Spring: cool and wet

Summer: mild and stormy

Autumn: high temperatures in September then interspersed with rain in October

HARVEST TIME

Merlot: from 1 to 8 October 2013

Cabernet Franc: from 8 to 10 October 2013

YIELD

35 hl / ha

AGEING

18 months with 70% new barrels

ALCOHOL LEVEL

13 %

pH

3,5

CHÂTEAU CANON BLENDING

65 % Merlot

35 % Cabernet Franc

CROIX CANON BLENDING

72 % Merlot

28 % Cabernet Franc

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CHÂTEAU CANON SURFACE AREA

34 hectares

SURFACE UNDER PRODUCTION

31.80 hectares, including 12 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

70 % Merlot

30 % Cabernet Franc

HARVEST

By hand and transported into small crates

SORTING

Manual selection

VINIFICATION

Separate vinification, by 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 bung hole. Fining with egg whites, depending on the vintage.

