

CHATEAU
Canon-la-Gaffelière

PREMIER GRAND CRU CLASSÉ

2017 VINTAGE

Organic Certified by FR-BIO-10

Harvest dates
18/09 to 10/10/2017

Yield
16 hl/ha

Fermentation
in wooden vats for 30 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing
in new oak barrels (55%) on the lees for 15 months. No fining

Bottling
Château-bottled in May 2019 (06/05 to 17/05)

Blend
60% Merlot
30% Cabernet Franc
10% Cabernet Sauvignon

Alcohol content
13.5%



Vignobles Comtes von Neipperg