

CHATEAU  
**Canon-la-Gaffelière**

PREMIER GRAND CRU CLASSÉ

AOC SAINT-EMILION GRAND CRU  
Organic Certified by FR-BIO-10 since 2014.

**Vineyard**

**Terroir:** Clay-limestone, clay-sand at the foot of the slope.

**Vineyard area currently in production:** 19.5 hectares (48 acres)

**Grape varieties:** 50% Merlot, 40% Cabernet Franc, 10% Cabernet Sauvignon

**Average age of the vines:** 50 years

**Winemaking**

**Harvesting:** By hand, into small crates to avoid bruising.

Sorting before and after destemming.

No crushing. The grapes arrive on a conveyor belt.

**Fermentation:** In temperature-controlled wooden vats for 28-35 days depending on the vintage.

Extraction by pneumatic pigeage (punching down the cap).

**Malolactic fermentation and ageing:** In new oak barrels (up to 80%) on fine lees.

Fining and filtering as necessary, depending on the vintage.

**Duration of barrel ageing:** 15-18 months depending on the vintage.

**Sales**

Via the Bordeaux wine trade.



**Vignobles Comtes von Neipperg**