# Canon-la-Gaffelière

GRAND CRU CLÁSSE

# 2001 VINTAGE

Harvest dates 01/10 to 10/10/2001

Yield 21 hl/ha

### Fermentation

in wooden vats for 25 days. Extraction by pneumatic pigeage (punching down the cap)

### Ageing

in new oak barrels (85%) on the lees for 18 months. No fining

### Bottling

Château-bottled in May 2003

## Blend

50% Merlot 45% Cabernet Franc 5% Cabernet Sauvignon

Alcohol content 13.5%



Vignobles Comtes von Neipperg