CHÁTEÁU canon.la.Gaffelière

GRÁND CRU CLÁSSE

2002 VINTAGE

Harvest dates 25/09 to 07/10/2002

Yield 15 hl/ha

Fermentation in wooden vats for 21 days. Extraction by pneumatic pigeage (punching down the cap)

> Ageing in new oak barrels (90%) on the lees for 18 months. No fining

> > Bottling Château-bottled in May 2004

Blend

70% Merlot 25% Cabernet Franc 5% Cabernet Sauvignon

> Alcohol content 13.5%



Vignobles Comtes von Neipperg

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