CHÁTEÁU canon.la.Gaffelière

GRÁND CRU CLÁSSE

2004 VINTAGE

Harvest dates 04/10 to 18/10/2004

Yield 37 hl/ha

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

> Ageing in new oak barrels (80%) on the lees for 18 months. No fining

> > Bottling Château-bottled in June 2006

Blend

50% Merlot 45% Cabernet Franc 5% Cabernet Sauvignon

> Alcohol content 13.5%



Vignobles Comtes von Neipperg

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