

CHATEAU
Canon-la-Gaffelière

PREMIER GRAND CRU CLASSÉ

2016 VINTAGE

Organic Certified by FR-BIO-10

Harvest dates
26/09 to 15/10/2016

Yield
42 hl/ha

Fermentation
in wooden vats for 32 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing
in new oak barrels (60%) on the lees for 17 months. No fining

Bottling
Château-bottled in June 2018 (04/06 to 07/06)

Blend
55% Merlot
35% Cabernet Franc
10% Cabernet Sauvignon

Alcohol content
14.5%



Vignobles Comtes von Neipperg