Canon-la-Gaffelieje

PREMIER GRAND CRU CLASSÉ

2018 VINTAGE

Organic Certified by FR-BIO-10

Harvest dates 17/09 to 04/10/2018

> Yield 35 hl/ha

Fermentation

in wooden vats for 35 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (50%) on the lees for 16 months. No fining

Bottling

Château-bottled in May 2020 (25/05 to 27/05)

Blend

50% Merlot 35% Cabernet Franc 15% Cabernet Sauvignon

Alcohol content



Vignobles Comtes von Neipperg