Canon-la-Gaffelière

PREMIER GRAND CRU CLASSÉ

2015 VINTAGE

Organic Certified by FR-BIO-10

Harvest dates 19/09 to 06/10/2015

> Yield 37 hl/ha

Fermentation

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

Ageing

in new oak barrels (55%) on the lees for 17 months. No fining

Bottling

Château-bottled in June 2017 (26th to 28th)

Blend

55% Merlot 38% Cabernet Franc 7% Cabernet Sauvignon

> Alcohol content 14%



Vignobles Comtes von Neipperg