Canon-la-Gaffelieje

PREMIER GRAND CRU CLASSÉ

2020 VINTAGE

Organic Certified by FR-BIO-10

Harvest dates 17/09 to 29/09/2020

> Yield 32.5 hl/ha

Fermentation

in wooden vats for 32 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 2022 (11/05 to 13/05)

Blend

55% Merlot 30% Cabernet Franc 15% Cabernet Sauvignon

Alcohol content 13.5%



Vignobles Comtes von Neipperg