Canon-la-Gaffelière

GRÁND CRU CLÁSSE

1998 VINTAGE

Harvest dates 27/09 to 05/10/1998

Yield 24 hl/ha

Fermentation

in wooden vats for 25 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (90%) on the lees for 18 months. No fining or filtering

Bottling

Château-bottled in May 2000

Blend

50% Merlot 45% Cabernet Franc 5% Cabernet Sauvignon

Alcohol content 13.5%



Vignobles Comtes von Neipperg