Canon-la-Gaffeliere

GRÁND CRU CLÁSSE

2001 VINTAGE

Harvest dates 01/10 to 10/10/2001

Yield 21 hl/ha

Fermentation

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

Ageing

in new oak barrels (85%) on the lees for 18 months. No fining or filtering

Bottling

Château-bottled in May 2003

Blend

50% Merlot 45% Cabernet Franc 5% Cabernet Sauvignon

Alcohol content 13.5%



Vignobles Comtes von Neipperg