# Canon-la-Gaffelière

GRÁND CRU CLÁSSE

# 2002 VINTAGE

Harvest dates 25/09 to 07/10/2002

Yield 15 hl/ha

### Fermentation

in wooden vats for 21 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 2004

### Blend

70% Merlot 25% Cabernet Franc 5% Cabernet Sauvignon

Alcohol content 13.5%



Vignobles Comtes von Neipperg