# Canon-la-Gaffelière

GRÁND CRU CLÁSSE

# **2003 VINTAGE**

Harvest dates 15/09 to 25/09/2003

> Yield 17 hl/ha

### Fermentation

in wooden vats for 23 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 2005

## Blend

45% Merlot 50% Cabernet Franc 5% Cabernet Sauvignon

Alcohol content 13%



Vignobles Comtes von Neipperg