Canon-la-Gaffelière

GRÁND CRU CLÁSSE

2006 VINTAGE

Harvest dates 21/09 to 03/10/2006

Yield 35 hl/ha

Fermentation

in wooden vats for 30 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (80%) on the lees for 18 months. No fining or filtering

Bottling

Château-bottled in May 2008

Blend

55% Merlot 35% Cabernet Franc 10% Cabernet Sauvignon

> Alcohol content 14%



Vignobles Comtes von Neipperg