

Château Canon

1^{er} GRAND CRU CLASSE
SAINT-EMILION



2022 VINTAGE

«Remarkable ripeness of the Cabernet Franc. Charm and fleshiness of the Merlot. Dense but right. Canon above all.»

It has everything. Sophistication and substance, scale and restraint, and that limestone signature. One subtle common thread is the freshness in which the vintage's density is rooted and built. The first touches are floral, reminiscent of spring flowers and daffodils. These are paired with juicy, pleasingly deep red fruit notes. On the palate, the wine blooms harmoniously, showcasing mastery of a perfectly accomplished vintage. Cherry rubs shoulders with grapefruit in vibrant style. The silky texture seems to coat an electrifying core. These sensations linger, extending the tasting experience. The wine remains just right, with an unwavering grip.

HARVEST TIME ————— Merlot : 30 August to 12 September
Cabernet Franc : 15 to 22 September

CHÂTEAU CANON BLEND — 75% Merlot | 25% Cabernet Franc
AGEING ——— 18 months with 50% new oak including 4 tuns

CROIX CANON BLEND — 41% Merlot | 59% Cabernet Franc
AGEING ——— 16 to 18 months with 30% new oak including 3 tuns

ALCOHOL LEVEL – 14,5% | YIELD – 45hl/ha | PH – 3,50

WEATHER CONDITIONS

Winter : Dry, mild temperatures.

Spring : Dry, rising temperatures. Thunderstorms at the change of season.

Summer : Dry, especially in July. Heat waves.

Autumn : Sunny.

VINIFICATION

Plot vinification, in temperature-controlled stainless steel vats, gravity vatting.



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