

Château Canon

1^{er} GRAND CRU CLASSÉ
SAINT-EMILION



2020 VINTAGE

This wine opens up with earthy, slightly peaty notes before giving way to aromas of cedar. A few swirls in the glass release an explosion of fruity aromas and reveal a fluid, ethereal and almost weightless nose, a sign of its remarkable complexity. The splendour of the vintage truly comes into its own on the palate with its rich attack and juicy, creamy overtones yet without the slightest hint of heaviness. Quite the contrary, this richness actually elongates the palate with notes of ripe fruit, raspberries and morello cherries. It also has this long, precise salinity to it which structures the finish. A lively, mineral touch from the limestone plateau adds the finishing touches and brings the wine's freshness back to the forefront.

THE VINTAGE

WEATHER CONDITIONS

Winter: exceptionally mild

Spring: very rainy

Summer: very hot from July onwards

Autumn: the rain returned as of the Solstice

HARVEST TIME

Merlot: 4 to 21 September

Cabernet Franc: 18 September to 23 September

YIELD

40hl / ha

AGEING

18 months with 50% new barrels
for Château Canon & 30% for Croix Canon

ALCOHOL LEVEL

14.5%

pH

3.53

CHÂTEAU CANON BLENDING

68% Merlot

32% Cabernet Franc

CROIX CANON BLENDING

65% Merlot

35% Cabernet Franc

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CHÂTEAU CANON'S VINEYARD

34 hectares

SURFACE AREA

24 hectares dedicated to Château Canon,
1^{er} Grand Cru Classé
10 hectares dedicated to Croix Canon,
2nd wine of Château Canon

SOIL

Clay-limestone plateau

EXPOSURE OF THE VINEYARD

South/Southwest

DENSITY OF PLANTATION

Between 6,500 and 7,200 plants/ha

AVERAGE AGE OF THE VINES

28 years

GRAPE VARIETIES PLANTED

67% Merlot
33% Cabernet Franc

HARVEST

By hand and transported in small crates

SORTING

Manual selection

VINIFICATION

Separate vinification, vatting using gravity, into conical shaped stainless steel vats with a double walled system for temperature control. Malolactic: 1/3 in new barrels and 2/3 in stainless steel vats.

AGEING

In French oak barrel, with a medium or medium-long toasting.

