

Château Canon

1^{er} GRAND CRU CLASSÉ
SAINT-EMILION



2025 VINTAGE

There are vintages that shout. 2025 could have been one of them. But Canon rarely plays that game. On the limestone plateau, power takes a different shape.

The colour is deep, luminous. The aromatic profile opens on a beautiful red fruit, both rich and fresh, unctuous yet cool - strawberry, blackberry, cherry. Fragrant floral notes envelop this core as it becomes more defined: crisp, juicy, sanguine. 2025 could have tipped everything over, yet freshness runs through the wine from start to finish, carried by the saline signature of the limestone. The tannins, discreet, silky, elegant, structure the whole without ever weighing it down. The fruit unfolds with amplitude, supported by a persistent tension that stretches the finish and prolongs its brightness. The plateau frames, the wine falls into line. Ripeness settles in, freshness asserts itself. And balance, regal, prevails. A Canon of sovereign breadth.

HARVEST TIME ————— Merlot: 28 August to 13 September
Cabernet Franc: 13 to 18 September

CHÂTEAU CANON BLEND ————— 76% Merlot | 24% Cabernet Franc
 AGEING ————— 16 to 18 months, 49% new oak, 7% foudres

CROIX CANON BLEND ————— 79% Merlot | 21% Cabernet Franc
 AGEING ————— 16 to 18 months, 24% new oak, 30% foudres, 15% concrete

ALCOHOL LEVEL – 14% | YIELD – 40 hl/ha | PH – 3.5

WEATHER CONDITIONS

Winter: relatively dry and mild

Spring: cool and wet, with a warm spell in late April

Summer: very dry with intense heat

Harvest: generally cool conditions

VINIFICATION

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



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