

# Château Canon

1<sup>er</sup> GRAND CRU CLASSÉ  
SAINT-EMILION

## 2018 VINTAGE

2018 is vibrant from the first nose thanks to its brilliant fruit. An aromatic explosion that mingles aromas of cherries with delicious notes of marzipan ... Minty notes of cedar and rose provide a burst of freshness. Carried by this ethereal balance, the wine then reveals its depth and density. It is full-blooded and full-bodied, yet always elegant. The palate is broad, the tannins refined and silky. It possesses the delectable tangy sweetness of a Bakewell tart. This 2018 shows all the power and grace of a prima ballerina, lost in her art.

## THE VINTAGE

### WEATHER CONDITIONS

**Winter:** mild and rainy

**Spring:** mild and humid

**Summer:** very sunny with cool nights

**Autumn:** indian Summer

### HARVEST TIME

**Merlot:** from September 7<sup>th</sup> to 27<sup>th</sup>

**Cabernet Franc:** from October 2<sup>nd</sup> to 5<sup>th</sup>

### YIELD

42hl / ha

### AGEING

18 months with 52% new barrels  
for Château Canon & 38% for Croix Canon

### ALCOHOL LEVEL

14%

### pH

3,69

### CHÂTEAU CANON BLENDING

72% Merlot

28% 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<sup>er</sup> Grand Cru Classé  
10 hectares dedicated to Croix Canon,  
2<sup>nd</sup> 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

30 years

### GRAPE VARIETIES PLANTED

70% Merlot  
30% 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.

