

Château Canon

1^{er} Grand Cru Classé

2002 Vintage

Appellation	1 ^{er} Grand Cru Classé B
Surface area of the vineyard	22 hectares, of which 17 hectares in production
Yield	21 hectolitres per hectare
Terroir	Clay-limestone plateau
Exposure	South / South-West
Grape varieties	75 % Merlot, 25 % Cabernet Franc
Density of plantation	5 500 plants per hectare
Average age of the vines	25 years
Vineyard management	Double guyot pruning – Manual leaf thinning – Crop thinning before colour change – An environmentally – friendly spray program

GROWING SEASON

With coulure and millerandage at the beginning of June, followed by a dull summer with little sunshine and a cool, damp August, the 2002 vintage was not looking very promising.

At the beginning of September, the crop size was small and particularly uneven (about one week behind the 2001 in ripeness). From September onwards, there was a miraculous turnaround in the situation. Ideal weather conditions set in, with summer temperatures, record sunshine, no rain for a month, cool nights and a prevailing north-east wind. This perfect Indian Summer enabled the grapes to get the final ripening they needed.

At the end of September, the crop was looking more homogenous, healthy and seemed to have made up all the lost ground in ripeness. At harvest, the grapes displayed normal levels of sugar and acids, with anthocyanin-rich skins and fruit aromas showing practically no trace of vegetal character.

HARVEST

The 2002 vintage signs the introduction of a new harvest reception system that enables us to take even greater care of the selection and handling of the grape bunches.

After a painstaking selection in the vines, the best bunches are taken in small-sized crates to the vat cellar entrance. These are then carefully tipped on to a sorting table, where a team of 6 to 8 people removes any berries that are of lesser quality. After a gentle de-stemming, the berries are then sorted by 10 people who discard any berries which have not reached perfect ripeness. The crop is then placed in small 3 hectoliter stainless steel containers and emptied into the wooden vats by gravity. Canon thereby avoids any aggressive handling of the crop through pumps and pipes.

Merlot: From September 24th to October 5th

Cabernet Franc : From October 4th to October 5th

VINIFICATION

- Alcoholic fermentation for 8 days
- Maceration for 10 to 15 days in temperature-controlled wooden vats with two daily pump-overs of half or whole the volume of the vats and one punching down of the cap of skins
- Malo-lactic fermentation in underground stainless steel vats and in barrels
- Ageing in oak barrels, of which 50% are brand new, racking through the small bung-hole at the end of the barrel every three months, fining with fresh egg whites and no filtering.

BLENDING

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90 % Merlot
10 % Cabernet Franc

Clos Canon

70 % **Château Canon**

PRODUCTION

30 % **Clos Canon**



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