

# Château Canon

## 1<sup>er</sup> Grand Cru Classé

### 2006 VINTAGE

<b>Appellation</b>	1 <sup>er</sup> Grand Cru Classé B
<b>Area vines in production</b>	17,35 Ha
<b>Yield</b>	35 hl/Ha
<b>Terroir</b>	Clay-limestone plateau
<b>Exposure</b>	South / South-West
<b>Grape varieties</b>	75 % Merlot, 25 % Cabernet Franc
<b>Density of plantation</b>	5500 & 6 500 plants per hectare
<b>Average age of the vines</b>	25 years
<b>Vineyard management</b>	Double Guyot pruning – Manual deleafing – Crop thinning before color change – Integrated pest management

### GROWING SEASON

The 2005 winter was cold and dry, with a hydrous deficit until the end of January. Blooming was homogeneous thanks to sunny days and soft temperatures. After a hot July and a rather fresh and humid month of August, the harvest began on September the 19<sup>th</sup> with a soft and temperate weather.

The 2006 is characterized by a beautiful maturity (merlot attaining 14° naturally) and also an interesting structure.

### HARVEST

Since the 2002 vintage, the introduction of a new harvest reception system has enabled 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 new stainless steel fermentation vats by gravity.

Canon thereby avoids any aggressive handling of the crop through pumps and pipes.

<b>Merlot:</b>	From Sept. 19 <sup>th</sup> to 21 <sup>st</sup> (the young vines) - From Sept. 22 <sup>nd</sup> to 29 <sup>th</sup>
<b>Cabernet Franc:</b>	September 29 <sup>th</sup> & 30 <sup>th</sup>

### VINIFICATION

- Alcoholic fermentation during 10 days
- Maceration for 15 days in double walled stainless steel vats integrating a thermoregulation system with three daily pump-overs of half or the whole of the volume of the vat
- Malolactic fermentation in stainless steel vats and in barrels
- Ageing in barrels, 60 % of which are brand new, racking every three months through the small bunghole at the bottom of the barrel, fining with fresh egg whites and no filtering
- Coopers: Darnajou, Demptos, Saint Martin, Seguin Moreau, Sylvain, Tonnellerie Bordelaise...

### BLENDING

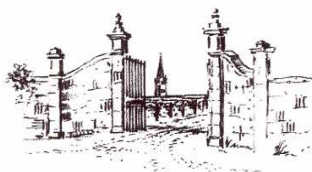
**Château Canon**  
80 % Merlot  
20 % Cabernet Franc  
5 % of press wine

**Clos Canon**  
100 % Merlot

70 % **Château Canon**

**ANNUAL PRODUCTION** (Estimation)

30 % **Clos Canon**



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