

Château Canon

1^{er} GRAND CRU CLASSÉ
SAINT-ÉMILION



2024 VINTAGE

2024 is a year of conviction. A season of rare intensity, in which the teams surpassed themselves in their commitment — and a superb wine for having triumphed over doubt.

A floral palette of crimson, with violet, lilac and rose petals. Then comes the red of summer fruit: strawberries, raspberries and juicy watermelons. Green finds its way in airy touches: rosemary, mint and blackcurrant buds, as if stolen from a Sauvignon. Altogether vibrant and enveloping. Texture and tension in a single stroke. Sapid energy with a lingering saline finish, the signature of the limestone terroir.

HARVEST TIME	Merlot: 19 September to 1 October
	Cabernet Franc: 1 to 9 October

CHÂTEAU CANON	BLEND	78% Merlot 22% Cabernet Franc
	AGEING	16 to 18 months - 49% new oak, 6% casks

CROIX CANON	BLEND	41% Merlot 59% Cabernet Franc
	AGEING	16 to 18 months - 18% new oak, 32% casks, 16% concrete

ALCOHOL LEVEL – 13.5%		YIELD – 44 hl/ha		PH – 3.35
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WEATHER CONDITIONS

Winter: mild and rainy

Spring: cool from mid-April, frequent rainfall

Summer: summery weather from the end of July

Autumn: damp and cool

VINIFICATION

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



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