



# CANON

1st Great Classified Growth

## **2006 Vintage**

### **Surface area:**

22 hectares (54 acres) are in production.

### **Yield**

35 hectolitres per hectare

### **Terroir:**

Clay-limestone plateau.

### **Exposure:**

South/South West facing

### **Grape varieties:**

- 75% Merlot
- 25% Cabernet Franc

### **Density of plantation:**

5,500 and 6,500 plants per hectare

### **Average age of the vines:**

25 years

### **Vineyard management:**

- Double Guyot pruning
- Manual de-leafing
- Crop thinning
- Environmentally-friendly disease and pest control

### **Growing season:**

The 2005 winter was cold and dry, with a deficit of water in the soil until the end of January. The flowering was even and fast thanks to sunny weather and mild temperatures. After a hot July, August was quite cool and humid. The picking began on September 19 in mild and pleasant weather conditions. The 2006 vintage was a year of very ripe wines; some of the Merlot reached 14° naturally, with very good structure.

**Harvest:****Merlot**

- On September 19 and 21 (the young vines).
- From September 22 to 29.

**Cabernet Franc**

- On September 29 and 30.

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 were taken in small-sized plastic crates to the vat cellar entrance. These were then carefully tipped on to a sorting table, where a team of 6 to 8 people removed any berries that were of lesser quality. After a gentle destemming, the berries were then sorted by around 10 people who discarded any berries which had not reached perfect ripeness and quality. Small 3 hectolitre stainless steel containers then tipped the berries by gravity into double-walled, temperature controlled stainless steel vats.

In this way, Canon avoids any aggressive handling of the crop through pumps and pipes.

**Vinification:**

Alcoholic fermentation (10 days) and 15 days maceration in double-walled, temperature controlled stainless steel vats with three daily pump-overs of half or the whole of the volume of the vat. Malo-lactic fermentation in stainless steel vats and in barrels.

**Ageing:**

In barrels, 50% of which 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.

**Second wine:**

Clos Canon

**Blend:**

80% Merlot – 20% Cabernet franc

**Managing director:** John KOLASA

**Cellar master:** Stéphane BONNASSE

**Vineyard manager:** Hervé Des GARETS

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**Contact**

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