



CANON

1st Great Classified Growth

2007 Vintage

Surface area:

19,5 hectares

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 vintage was characterised by a quite mild winter with a particularly rainy February (around twice the average annual rainfall of the last 30 years). The flowering was slightly ahead of normal schedule on account of atypical weather during April (+4°C and almost 5 times less rain than average). The summer was quite cool and dull. The sunshine in September brought about a slow, even ripening of the grapes. The hard work of our vineyard team, particularly attentive during the flowering and growing seasons, taking care of every plot, allowed us to obtain, contrary to all expectations, a crop of high quality with a very little sorting during the harvest.

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

CHEVAL BLANC - ANGÉLUS - BEAUSÉJOUR - BEAU-SÉJOUR BÉCOT - BÉLAIR - CANON - FIGEAC
FOURTET - LA GAFFELIÈRE - MAGDELAINE - PAVIE - PAVIE MACQUIN - TROPLONG MONDOT - TROTTEVIEILLE

people remove 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 and quality. Small 3 hectolitre stainless steel containers then tip 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.

Merlot

- From September 24 to 27 (the young vines),
- From September 27 to October 3.

Cabernet Franc

- On October 3 and 4.

Vinification:

- Cold, pre-fermentation maceration for 48 hours for some vats.
- Alcoholic fermentation (9 days) and maceration between 28°C and 32°C for around 3 weeks in double-walled, temperature-controlled stainless steel vats with three daily pump-overs.
- 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.
- Coopers: Darnajou, Demptos, Saint Martin, Seguin Moreau, Sylvain, Tonnellerie Bordelaise...

Blend:

75% Merlot – 25% Cabernet franc - 5% of press wine

Second wine:

Clos Canon (100% Merlot)

Annual production (Estimation):

75% Château Canon

25% Clos Canon

Managing director: John Kolasa.

Cellar master: Stéphane Bonnasse.

Vineyard manager: Hervé Des Garets.

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Contact

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