

Château Canon

1^{er} GRAND CRU CLASSÉ
SAINT-ÉMILION



2023 VINTAGE

*Water, fire. Limestone as an ally. The cycle of the vine persists through dry and wet. Energy on every front – the impulse of life.
Terroir, as always, in response to excess.*

Atmospheric shifts. Shivers and sweats. A stoic rock facing despotic weather. Canon thwarts all expectations. Flowers, subtlety, length. The 2023 vintage soars delicately. Air, the distiller of infinite nuances that blend and expand. In these high spheres, a floral chorus and raspberry notes. Pepper, mint. Ethereal hook. Limestone reigns in silence. Length of shivered tongues — saline climax. All the intensity of the Canon signature.

HARVEST TIME

Merlot: 6 September to 4 October

Cabernet Franc: 20 September to 3 October

CHÂTEAU CANON

BLEND — 71% Merlot | 29% Cabernet Franc

AGEING — 16 to 18 months with 50% new oak including 3 casks

CROIX CANON

BLEND — 54% Merlot | 46% Cabernet Franc

AGEING — 16 to 18 months with 27% new oak including 4 casks

ALCOHOL LEVEL — 14%

| YIELD — 45hl/ha

| PH — 3.42

WEATHER CONDITIONS

Winter: dry and mild.
Spring: rather mild and damp, sometimes fresh.
Nice flowering.
Summer: contrasted. Hot and humid, cool,
then hot and dry.
Autumn: warm and sunny during the harvest.

VINIFICATION

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



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