CHÁTEÁU canon.la.Gaffeliere

PREMIER GRAND CRU CLASSÉ

2023 VINTAGE

Organic certified by FR-BIO-10

Harvest dates 20/09 to 29/09/2023

Yield 35 hl/ha

Fermentation in wooden vats for 30 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing 75% in oak barrels (40% new) on the lees. 25% in wooden and concrete vats

Blend 35% Merlot 45% Cabernet Franc 20% Cabernet Sauvignon



Vignobles Comtes von Neipperg

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