

Croix Canon

SAINT-ÉMILION GRAND CRU



2024 VINTAGE

Crunchy cherry, piperine mint, rose petals. Flowers and juicy fruits combine with the grain of the limestone to sign a savory Croix Canon, characteristic of its terroir.

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

HARVEST TIME

Merlot: 28 September

Cabernet Franc: 7 to 9 October

VINIFICATION

in temperature-controlled stainless steel vats, gravity vatting

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 – 40 hl/ha

PH – 3.49