



COLBERT CANNET



APPELLATION: Haut-Médoc

OWNER: GFA du Château Saint Ahon

OENOLOGISTS: Christophe Coupez, Sandra Dubosc

COMMUNE: Blanquefort

SURFACE: 31 hectares

SOIL: sandy-gravelly on an iron hard pan

GRAPE VARIETIES: 60% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc and 5% Petit Verdot

EXPOSURE: North to South plantation

AVERAGE AGE OF THE VINEYARD: 19 years

DENSITY OF PLANTING: 7 200 to 7 950 vinestock per hectare

PRUNING: Guyot double

YIELD: 45 hL/Ha

HARVEST: with a harvesting machine, destemmer with linear roller sorting table at the reception

VINE MAKING: individual plot management of the vineyard, sustainable agriculture certificated HVE level 3, soil tillage and green harvesting

BLEND: 50% Cabernet Sauvignon, 50% Merlot

WINE MAKING: traditional with thermoregulation
Short fermentation

MACERATION: at least 3 weeks

AGEING: 10-12 monthes in vats

HISTORY: The Colbert Cannets' commercial brand was created in 1987

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