

Château De Lariveau Canon Fronsac

Very natural, typical, well-balanced wine with a good and silky body, an intense fruit and natural tannins which bring to this wine a long ageing potential.

LOCATION: Estate dating back to the Malta Knights times located in Saint-Michel de Fronsac, on a beautiful soil on a plateau and slopes, not far from Haut Mazeris and Château Barrabaque.

VINEYARD AREA: 8 hectares of which 6 in Fronsac and 2 in Saint Michel de Fronsac.

SOIL: Clayey and calcareous steeply slopes, oriented south, south-west.

GRAPE VARIETIES : 90% merlot, 10% Cabernet Sauvignon

Age of the vineyard: 25

HARVESTING: Work in "Lutte raisonnée", limitation of the yields, leaf removals. Mechanical harvesting parcel by parcel depending on the type of soils and the orientation

WINEMAKING: Traditional winemaking parcel by parcel in cement vats with a long vatting (3 weeks up to 1 month) . Cold maceration before fermentation where the maximum of the extraction is done. This keeps freshness and avoids bad tastes.

AGEING: In cement vats during 18 months

ANNUAL PRODUCTION: 50 000 bottles

