

CHÂTEAU
LA GAFFELIÈRE



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1^{ER} GRAND CRU CLASSÉ SAINT EMILION

VINTAGE 2014

VINEYARD

Area: 38 hectares, of which 22 hectares of 1er Grand Cru Classé

Soil: limestone plateau, clay-limestone hillsides, more siliceous at the foot of the slopes 75% Merlot, 25% Cabernet Franc

AVERAGE AGE OF THE VINES

28 years

GRAPE VARIETIES

85% Merlot, 15% Cabernet Franc

DEGRE

14% vol.

DATES OF THE HARVEST

From 22 september to 13 october

VITICULTURE

Pruning in single and double Guyot, grass cover between rows, leaf removal and green harvest. Integrated farming. Hand picked into small crates.

VINIFICATION

The grapes are kept for 12 hours in a cold room at 7°C before passing through the optical sorter. Vinification by parcel in stainless-steel temperature-controlled tanks, filled by gravity

- alcoholic fermentation with pumping over and punching down
- malolactic fermentation in tanks (75%) and barrels (25%)

AGEING

14 months in one- and two-year barrels. Three rackings

GENERAL CHARACTERISTICS OF THE VINTAGE

Flowering was quick and uniform and lasted until mid June. It took place under warm and quite dry conditions. July was wet with some high temperatures, and storms sometimes accompanied by hail. The result was active growth of the vines and enlargement of the berries. Véraison was spread out from end July to 20 August, given the wet conditions at the beginning of August. The fine weather as from the end of August stopped the growth of the vine and allowed for quicker and more complete ripening of the grapes. The day / night temperature variations favoured concentration and preservation of aromas in the skins.



DOMAINES COMTE DE MALET ROQUEFORT