



CHATEAU LA GAFFELIÈRE

1^{ER} GRAND CRU CLASSÉ SAINT EMILION

VINTAGE 2015

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

BLEND 2015

70% Merlot, 30% Cabernet Franc

DEGRÉ

14.5% vol.

DATES OF THE HARVEST

Merlot: from 28 september to 15 october

Cabernet Franc: from 8 october to 15 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

15 months in barrel. 50% in new barrels (French oak). Racking from barrel to barrel

GENERAL CHARACTERISTICS OF THE VINTAGE

2015 can be characterised as a hot and dry vintage, which perfectly suits our clay-limestone terroir. March and April were mild and dry, offering the ideal conditions for bud burst. Flowering was rather early (23/05) and took place quickly and without any problem (low rainfall, mild temperatures). The limited summer rainfall (70 mm, like in 2010) allowed a marked water stress to set in gradually around the time of véraison (05/08), favouring the concentration of the grapes. The few rainy spells in August allowed it to "make the must" and to guarantee a crop of good quality. Overall, the pressure on health was very moderate and the grapes were able to ripen calmly with an ideal end to the season, without any mishap in the weather.

By the time of the harvest, the Merlots and Cabernet Francs showed high alcohol levels (14.5 to 15.5 % vol.), characteristic of dry years, and good levels of acidity (around pH 3.6 for the clay-limestone terroirs, pH 3.9 for the sandier foot of the slopes).

The very fine temperatures in September proved very favourable, an unhoped-for Indian summer after a gloomy summer...

Ripening progressed, and the state of health in the vineyard was remarkable.

