

# CLOS LA GAFFELIÈRE



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## SAINT-EMILION GRAND CRU SECOND WINE OF CHÂTEAU LA GAFFELIÈRE

VINTAGE 2011

### VINEYARD

Area: 22 hectares

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

### AVERAGE AGE OF THE VINES

35 years

### BLEND

50% Merlot, 50% Cabernet Franc

### DATES OF THE HARVEST

From 9th october to 26th october

### VITICULTURE

Double Guyot pruning, grass cover between the rows.

### VINIFICATION

Sorting of grapes by density (berry sorting)

Vinification by parcel in stainless-steel temperature-controlled tanks, filled by gravity.

- alcoholic fermentation with pumping over and punching down
- malolactic fermentation in tank

### AGEING

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

### GENERAL CHARACTERISTICS OF THE VINTAGE

*The beginning of winter was cold with periods of snow. However, February and March were warmer, with temperatures over 15°C and light rainfall, bringing about an early start to the vine cycle and earlier than usual bud-break. This weather pattern continued and increased at the beginning of April, resulting in homogeneous and very vigorous vine shooting.*

*From that moment on, the vines had a substantial advance on a normal year and were two weeks ahead of 2010. The flowering was quick, even and with very few shot berries (coulure).*

*This hot, dry weather continued and compounded the problems of water deficit stress in the soils and deficiencies in the vine plant. The heat-wave that occurred on June 26 resulted in sunburnt fruit and vines shutting down.*

*Very luckily, summer turned out to be much more normal with more humid conditions during the ripening phase. As the harvest approached, the grapes displayed good ripeness both in the skins and the tannins.*

