

CHÂTEAU LA GAFFELIÈRE



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1^{ER} GRAND CRU CLASSÉ SAINT EMILION

VINTAGE 2005

VINEYARD

Area: 22 hectares,

Soil: limestone plateau, clay-limestone hillsides, more siliceous at the foot of the slopes

80% Merlot, 10% Cabernet Franc and 10 % Cabernet Sauvignon

AVERAGE AGE OF THE VINES

35 years

BLEND

80% Merlot, 15% Cabernet Franc et 5% Cabernet Sauvignon

DATES OF THE HARVEST

From 21th septembre to 5th 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 (50%) and barrels (50%)

AGEING

14 -16 months. 65% new oak barrels. Three rackings

GENERAL CHARACTERISTICS OF THE VINTAGE

Beginning of summer is very hot and dry. August brings milder temperatures. Then september offers great conditions : hot and sunny days with cool nights. This combination allows a slow maturing, grapes turn rich and aromatic.

The amazing weather of the end of the season interspersed an exceptionnal vintage.

