

CHÂTEAU LA GAFFELIÈRE



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1^{ER} GRAND CRU CLASSÉ SAINT EMILION

VINTAGE 2008

VINEYARD

Area: 22 hectares- 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

35 years

BLEND

90% Merlot, 10% Cabernet Franc

DATES OF THE HARVEST

From 9th october to 27th 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 -16 months. 50% new oak barrels. Three rackings

GENERAL CHARACTERISTICS OF THE VINTAGE

After a hot spring season, growth of the vine is fast, and brings to mind harvest would take place mid september. However July and August were uneven in temperatures, and slow down this trend. September was very sunny and gave a full ripeness to the grapes with a thick skin which is a great protection against pests, and prevent the berries from bursting.

On harvest eve, grapes are healthy and ripe and promise a very nice vintage.

