

CHÂTEAU LA GAFFELIÈRE



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1^{ER} GRAND CRU CLASSÉ SAINT EMILION

VINTAGE 2012

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

80% Merlot, 20% Cabernet Franc

DATES OF THE HARVEST

From 4th october to 16th 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

The end of winter was dry and cold (February) with a substantial water deficit in the soils. Then spring remained cool but wet (April) disrupting bud-break. Uneven vine shooting was visible on the same stock.

Endly temperatures turned milder but heavy rains on early June disturbed the flowering and gave some shot berries (coulures). On July, hot days alternated with lower temperatures wich gave difficulties to the veraison. End of summer was more even, hot and dry on August, September was milder ; its showers intensified the ripeness.

As the harvest approached, the grapes displayed good ripeness both in the skins and the tannins.

