

CHÂTEAU LA GAFFELIÈRE



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1^{ER} GRAND CRU CLASSÉ SAINT EMILION

VINTAGE 2016

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 2016

70% Merlot, 30% Cabernet Franc

DEGRÉ

14% vol.

DATES OF THE HARVEST

Merlot: from 29 september to 19 october

Cabernet Franc: from 13 october to 21 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

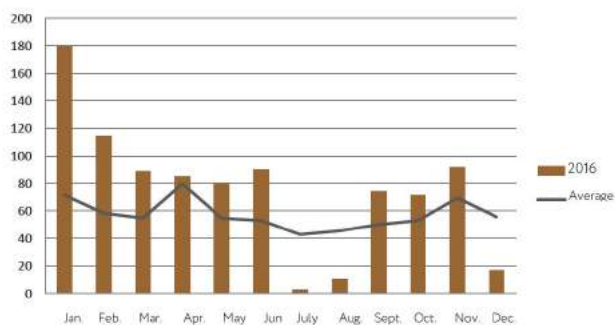
GENERAL CHARACTERISTICS OF THE VINTAGE

"At the end of spring 2016, it had already rained as much as in a normal year in Bordeaux. There were understandable doubts as to the future quality of the vintage... A favourable window in the weather opened up during flowering at the end of May, favouring good fertilisation.

As is often the case with mild and wet vintages, there was a lot of pressure from parasites. It was difficult to find the right moment for spraying, and added to this was the problem of just getting into the waterlogged vineyards... You might say that it was a complicated year!

The summer was hot in 2016, without being sweltering, and above all very dry: between July and August, the weather station at Gaffelière registered only 5 mm of rain... The clay soil at Gaffelière favours deep rooting by our vines and the work by our teams to maintain balance allowed the harvest to proceed despite these climatic challenges. As so often, Bordeaux worked its magic... During the September that preceded the harvest, two storms unblocked the ripening process, and this was followed by a real Indian summer, with a succession of cool nights and hot days, favouring the slow refining of the tannins. The vineyard was in a good state of health and we could wait for the optimum picking date for each parcel: the 9 days of Merlot harvest were spread out over 3 weeks at Gaffelière."

Monthly rainfall (ml)



2016 thermal annual sum (°C)

