

# CLOS LA GAFFELIÈRE



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SAINT-EMILION GRAND CRU  
SECOND WINE OF CHÂTEAU LA GAFFELIÈRE

VINTAGE 2017

## 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

## GRAPE VARIETIES

85% Merlot, 15% Cabernet Franc

## DEGRE

13% vol.

## DATES OF THE HARVEST

Merlot: from 19 september to 3 october  
Cabernet Franc: from 28 september october to 3 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

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

## GENERAL CHARACTERISTICS OF THE VINTAGE

LNE C S O EPA S NI SAP SDE DA N CA A NHU OP NP P PDA RACAP PE DA RE P CA SEHH NAI E I  
PDA N OPO P PDA A LNEH PD P A PA PDA H SAOP HUE C L NPO PDA C AHE NA RE AU N OE C  
A NA OA P I DA A PA LH PO H SANA AN C EPE O SDEHA PDA N OP A PA RE AO AP  
PN HHA S U NAH PERAHU NU D P O IIAN HH SA I AN PA S PAN OPNAOO P OAP E DA O H O  
OP NIO E C OP HH SA NELA E C P E EOD PNE PA P PDA OSAHHE C PDA ANNEAO U PDA PEIA  
O LLA NA P A A NHU RE P CA EPA D P NU DA PANN ENO PD P SANA H GUA CD P AO LA PL  
N OP OD SA RANU C H A SEPD EPA I AN PA H D H ACNAA I NGA NAOD AOO