

# CLOS LA GAFFELIÈRE



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SAINT-EMILION GRAND CRU  
SECOND WINE OF CHÂTEAU LA GAFFELIÈRE

VINTAGE 2012

## VINEYARD

Area: 22 hectares

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

50% Merlot, 50% Cabernet Franc

## DATES OF THE HARVEST

From 4th october to 16th 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

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.*

