

CHÂTEAU LA GAFFELIÈRE



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1^{ER} GRAND CRU CLASSÉ SAINT EMILION

VINTAGE 2006

VINEYARD

Area: 22 hectares - 1er Grand Cru Classé

Soil: limestone plateau, clay-limestone hillsides, more siliceous at the foot of the slopes

75% Merlot, 20% Cabernet Franc and 5 % Cabernet Sauvignon

AVERAGE AGE OF THE VINES

35 years

BLEND

80% Merlot, 20% Cabernet Franc

DATES OF THE HARVEST

From 21th septembre to 3th 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 (50%) and barrels (50%)

AGEING

14 -16 months. 65% new oak barrels. Three rackings

GENERAL CHARACTERISTICS OF THE VINTAGE

After a dry and cold winter, flowering took place early June under good conditions.

Beginning of summer was very hot and stormy. Then August followed with cooler temperatures.

This September was the hottest and the rainiest one of the last 50 years.

These weather conditions allow the berries to get a good ripeness ; however a painstaking selection was required in the vines and on sorting tables.

