

CHÂTEAU LA GAFFELIÈRE



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1^{ER} GRAND CRU CLASSÉ SAINT EMILION

VINTAGE 2007

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 25th septembre to 19th 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 -16 months. 50% new oak barrels. Three rackings

GENERAL CHARACTERISTICS OF THE VINTAGE

After a warm spring, nature was ahead of schedule, which led us to predict a harvest on September 15. Unfortunately, July and August were quite rainy and lost this good advance to the extent.

Thanks to excellent work in the vineyard, the vines were perfectly protected from outbreaks of disease, and healthy, ripe grapes were brought in, promising a good 2007 vintage and dispelling fears felt earlier in the growing season.

