

# CHÂTEAU LA GAFFELIÈRE



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1<sup>ER</sup> GRAND CRU CLASSÉ SAINT EMILION

VINTAGE 2010

## 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

85% Merlot, 15% Cabernet Franc

## DATES OF THE HARVEST

From 23th september to 18th 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

*The very cool weather at the end of winter and start of spring caused a delay in bud-break.*

*Early April, damper conditions set in while temperatures rose (to an average of 17°C between April 16 and 30), leading to an even shooting of the vines. Cooler, damper conditions made the flowering process very tricky, causing bad pollination resulting in severe "coulure" (shot berries) particularly in Merlot plots. Then high temperatures and substantial water deficit in the soils during summertime helped bring about homogeneous ripening. On the eve of the harvest, the small sized berries had a good phenolic concentration, an aromatic richness, and the vines were perfectly healthy.*

