

CHÂTEAU LA GAFFELIÈRE



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1^{ER} GRAND CRU CLASSÉ SAINT EMILION

VINTAGE 2011

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 9th september to 26th september

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 beginning of winter was cold with periods of snow. However, February and March were warmer, with temperatures over 15°C and light rainfall, bringing about an early start to the vine cycle and earlier than usual bud-break. This weather pattern continued and increased at the beginning of April, resulting in homogeneous and very vigorous vine shooting. From that moment on, the vines had a substantial advance on a normal year and were two weeks ahead of 2010. The flowering was quick, even and with very few shot berries (coulture). This hot, dry weather continued and compounded the problems of water deficit stress in the soils and deficiencies in the vine plant. The heat-wave that occurred on June 26 resulted in sunburnt fruit and vines shutting down.

Very luckily, summer turned out to be much more normal with more humid conditions during the ripening phase. As the harvest approached, the grapes displayed good ripeness both in the skins and the tannins.

