

# CHÂTEAU LA GAFFELIÈRE



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

VINTAGE 2013

## 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 1st october to 8th 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 months in one- and two-year barrels. Three rackings

## GENERAL CHARACTERISTICS OF THE VINTAGE

*The vintage 2013 was highly complicated, the climatic events mess up the development and the ripening of the grapes.*

*From spring, heavy rains and a lack of heat delayed of 3 weeks the growing cycle of the vine. After flowering, the first report is quite bitter : « coulure and millerandage » shatter and poor fruit set, especially on the elder merlot stocks will reduce the yields. July is more even (warmer and dryer), however hailstorms caused serious damage in our region. Our estate is luckily untouched.*

*The end of the season is damp, Botrytis cinerea is coming...Harvest lasts 8 days from october 1st. The expertise of our technicians (vines and cellar) allow to get the most out of our grapes.*

*Our brand new vat room is used for the very first time, and is doing a great job !*

