CLOS LA GAFFELIÈRE

Comte de MALET ROQUEFORT

St-ÉMILION GRAND CRU

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SAINT-EMILION GRAND CRU
SECOND WINE OF CHÂTEAU LA GAFFELIÈRE

VINTAGE 2017

VINEYARD
Area: 38 hectares, of which 22 hectares of 1er Grand Cru Classé
Soil: limestone plateau, clay-limestone hillsides, more siliceous at the foot of the slopes 70% Merlot, 30% Cabernet Franc

AVERAGE AGE OF THE VINES
30 years

GRAPE VARIETIES
85% Merlot, 15% Cabernet Franc

DEGRE
13% vol.

DATES OF THE HARVEST
Merlot: from 19 september to 3 october
Cabernet Franc: from 28 september october to 3 october

VITICULTURE
Double Guyot pruning, grass cover between the rows.

VINIFICATION
Sorting of grapes by density (berry sorting)

- vinification by parcel in stainless-steel temperature-controlled tanks, filled by gravity.
- vinification with whole bunches
- alcoholic fermentation with pumping over
- malolactic fermentation in tank

AGEING
12 months in one- and two-year barrels (70%). Three rackings

GENERAL CHARACTERISTICS OF THE VINTAGE
"Spring was quite warm and wet, which encouraged an early start to the vegetation. The vintage will remain marked by the frosts at the end of April that affected the lowest-lying parts of the Gaffelière vineyard, causing a production's decrease about 35%. The unaffected plots flowered under good conditions, while the frost-affected vines developed in an uncontrolled way. A relatively dry and hot summer allowed moderate water stress to set in. The usual showers and storms in August allowed ripening to finish and contributed to the swelling of the berries. By the time of the harvest, 2017 appeared to be an early vintage and quite hot and dry. The terroirs that were lucky enough to escape the spring frost showed very good balance, with a quite moderate alcohol degree and marked freshness."