



CHÂTEAU LA GAFFELIÈRE

1ER GRAND CRU CLASSÉ SAINT EMILION

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

BLEND 2017

60% Merlot, 40% Cabernet Franc

DATES OF THE HARVEST

Merlot: from 19 september to 3 october

Cabernet Franc: from 28 september to 3 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

15 months in barrel. 50% in new barrels (French oak). Racking from barrel to barrel

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."