



# CHÂTEAU LA GAFFELIÈRE

1ER GRAND CRU CLASSÉ SAINT-ÉMILION

VINTAGE 2018

## VINEYARD

Area : 38 hectares, of which 22 hectares of 1st Grand Cru Classé  
Soil : limestone plateau, clay-limestone hillsides, more siliceous at the foot of the slopes  
Plantings : 70% Merlot and 30% Cabernet Franc  
Certified High Environmental Value (HEV).

## VITICULTURE

Integrated farming.  
Pruning in single and double Guyot, grass cover between rows, leaf removal and green harvest. Hand picked into small crates.

## DATE OF THE HARVEST

Merlot: 10 au 25 septembre  
Cabernet Franc: 2 au 9 octobre

## 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 without sulfur. Alcoholic fermentation with pumping over and punching down.  
Malolactic fermentation in tanks (75%) and barrels (25%).  
Maceration during 31 days for Merlot and 33 days for Cabernet Franc

14 months  
Three rackings

58% Merlot and 42% Cabernet Franc

## DEGREE

14.5 % vol

## GENERAL CHARACTERISTICS OF THE VINTAGE

*"The winter was very wet, so it was difficult to get into the vineyard before the beginning of April. Bud burst occurred in early April. We escaped two hailstorms at the end of May. Flowering was accompanied by heavy rainfall but fortunately fruit set was not much affected. Storms in June and July accentuated the pressure from mildew until véraison, which occurred at the end of July for the Merlot and during August for the Cabernet Franc.*

*Early August saw a heatwave, with temperatures approaching 40°C, causing some blockage at the end of véraison. We had to do some thinning on the Cabernet Franc for ripening purposes, by cutting out bunches showing delayed véraison. The whites were picked on 30/08 to maintain a certain acidity. The high temperatures and the mild weather allowed for harvesting in good conditions. Cool nights and warm days favoured finesse in the tannins."*