

# CHÂTEAU LA GAFFELIÈRE



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1<sup>ST</sup> GRAND CRU CLASSÉ B  
SAINT-EMILION

VINTAGE 2019



## 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: 18 september to 8 octobre  
Cabernet Franc: 30 september to 11 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 30 days for Merlot and 32 days for Cabernet Franc

## AGEING

14-16 months in barrel. 60% in new barrels (French oak).  
Three rackings.

## GENERAL CHARACTERISTICS OF THE VINTAGE

"At around the time of bud burst, this vintage saw a period of stress linked to cold periods, -1°C on the plain at the end of March. Before the primeurs, the spring promised to be very dry and hot, with a very marked water deficit in March. This trend was confirmed in April and May, not necessarily through the cumulative temperature but by high evapo-transpiration. A frost was narrowly avoided in the middle of the spring. Flowering took place under good conditions in June. July was very hot, peaking at 42°C. A large storm with 40 mm of rain at the end of July avoided disaster: The plants were watered and temperatures fell. August was dry with little rain despite a storm on 27/08. Thanks to this sparse rain, the water balance was not at its lowest. The Merlots at the foot of the slopes started on 17/09, the Cabernets Francs close the harvest on 11/10." Damien Bielle, Technical Director

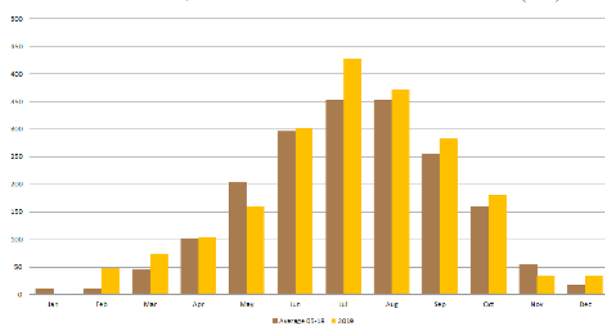
## BLEND 2019

60% Merlot and 40% Cabernet Franc

## ANALYTICS REPORT

14.2 % vol., A 3.3, pH 3.5, IPT 70

### 2019 THERMAL ANNUALSUM (°C)



### 2019 MONTHLY RAINFULL (ML)

