



CHÂTEAU LA GAFFELIÈRE

1^{er} GRAND CRU CLASSÉ
SAINT-EMILION

RATINGS CHÂTEAU LA GAFFELIÈRE 2020 BLEND : 60% MERLOT & 40% CABERNET FRANC

- VINOUS (NEAL MARTIN) : 96–98
- THE WINE ADVOCATE : 96 - 98
- REVUE DU VIN DE FRANCE : 96–98
- JAMES SUCKLING : 96–97
- YVES BECK : 95 - 96
- DECANTER (JANE ANSON) : 95
- LE POINT (JACQUES DUPONT) : 18,5
- QUARIN : 17,5



NEAL MARTIN :

"The 2020 La Gaffelière has an intriguing, complex nose, a mélange of red and black fruit, cigar box, undergrowth and mint, quite mercurial in the glass as it opens with aeration. The palate is medium-bodied with lithe tannins, a beautiful seam of acidity and perhaps the most satin-like texture I have encountered on a young La Gaffelière. It sashays to a harmonious and precise finish and lingers with wonderful mineralité. This is a magnificent prospect."



CHÂTEAU LA GAFFELIÈRE

1ER GRAND CRU CLASSÉ SAINT EMILION

VINTAGE 2020

VINEYARD

Area : 22 hectares in 1er Grand Cru Classé (19 in production)
Soil : Limestone plateau, clay-limestone hillsides, silicious at the slopes
Plantings : 70% Merlot et 30% Cabernet Franc
Certified High Environmental Value (HEV)

BLEND 2020

60% Merlot et 40% Cabernet Franc

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 HARVEST

Merlot: From 10 September to 29 September
Cabernet Franc: From 24 September to 28 September

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,

- Alcoholic fermentation with pumping over and punching down
- Malolactic fermentation in tanks (75%) and barrels (25%)
- Cold Pre-fermentation and Warm Post-fermentation
- Merlots : Maceration during 30 days
- Cabernets Francs : Maceration during 32 days
- 10% in whole bunch farming

AGEING

14 to 16 months in barrels. 60% in new French oak barrels

CHARACTERISTIC OF THE VINTAGE

This 2020 vintage was quite early. Growth in the vineyard was very fast due to a wet, rainy spring and mild temperatures. The heavy rainfall led to extraordinary pressure from downy mildew, at a level never before seen by winegrowers ! Until June, the extraordinary climatic conditions made work in the vineyard difficult. Nevertheless, flowering was uniform and took place in good conditions. The hot and dry summer greatly accelerated ripening. In some parcels, water stress led to a slight loss of yield, while in the areas with more clay and clay-limestone soils, ripening was very slow. The harvest began on 10 September, about a fortnight ahead of a so-called "normal" year, still under strong heat. The rain did not come until the end of September...Just in time to finish harvesting the last Cabernet Franc.

ANALYTICAL PARAMETERS

14,15% vol, AT 3.39, pH 3.47, IPT 73

