

CLOS LA GAFFELIÈRE



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SAINT-EMILION GRAND CRU SECOND WINE OF CHÂTEAU LA GAFFELIÈRE

VINTAGE 2015

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
75% Merlot, 25% Cabernet Franc

AVERAGE AGE OF THE VINES

28 years

GRAPE VARIETIES

90% Merlot, 10% Cabernet Franc

DEGRE

14% vol.

DATES OF THE HARVEST

Merlot: from 23 september to 7 october
Cabernet Franc: from 14 october to 20 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.

- alcoholic fermentation with pumping over and punching down
- malolactic fermentation in tank

AGEING

12 months in one- and two-year barrels. Three rackings

GENERAL CHARACTERISTICS OF THE VINTAGE

2015 can be characterised as a hot and dry vintage, which perfectly suits our clay-limestone terroir. March and April were mild and dry, offering the ideal conditions for bud burst. Flowering was rather early (23/05) and took place quickly and without any problem (low rainfall, mild temperatures). The limited summer rainfall (70 mm, like in 2010) allowed a marked water stress to set in gradually around the time of véraison (05/08), favouring the concentration of the grapes. The few rainy spells in August allowed it to "make the must" and to guarantee a crop of good quality. Overall, the pressure on health was very moderate and the grapes were able to ripen calmly with an ideal end to the season, without any mishap in the weather.

By the time of the harvest, the Merlots and Cabernet Francs showed high alcohol levels (14.5 to 15.5 % vol.), characteristic of dry years, and good levels of acidity (around pH 3.6 for the clay-limestone terroirs, pH 3.9 for the sandier foot of the slopes).

The very fine temperatures in September proved very favourable, an unhopd-for Indian summer after a gloomy summer...

Ripening progressed, and the state of health in the vineyard was remarkable.

