

# CLOS LA GAFFELIÈRE



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## SAINT-EMILION GRAND CRU SECOND WINE OF CHÂTEAU LA GAFFELIÈRE

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

### AVERAGE AGE OF THE VINES

30 years

### GRAPE VARIETIES

85% Merlot, 15% Cabernet Franc

### DEGRE

13% vol.

### DATES OF THE HARVEST

Merlot: from 19 september to 3 october

Cabernet Franc: from 28 september october to 3 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.
- vinification with whole bunches
- alcoholic fermentation with pumping over
- malolactic fermentation in tank

### AGEING

12 months in one- and two-year barrels (70%). Three rackings

### 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."*