

# CLOS LA GAFFELIÈRE



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

VINTAGE 2018

### VINEYARD

Area: 38 hectares, of which 22 hectares of 1<sup>st</sup> Grand Cru Classé  
Soil: clayey foothills  
Plantings: 70% Merlot et 30% 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: 20 september to 1 october  
Cabernet Franc: 9 and 10 october

### VINIFICATION

Sorting of grapes by density (berry sorting)  
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.

### AGEING

12 months: **15% new oak and the rest in one- and two-year barrels.**  
3 rackings

### 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 high temperatures and the mild weather allowed for harvesting in good conditions. Cool nights and warm days favoured finesse in the tannins.*

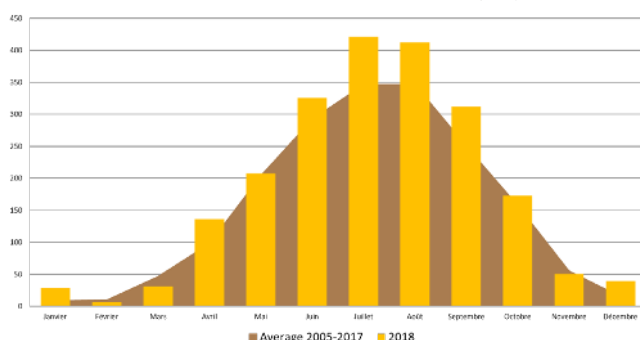
### BLEND 2018

90% Merlot et 10% Cabernet Franc

### ANALYTIC REPORT

14.2% vol., AT 2.98, pH 3.65, IPT 86

### THERMAL ANNUAL SUM (°C)



### MONTHLY RAINFALL (ml)

