



CLOS LA GAFFELIÈRE

SAINT-EMILION GRAND CRU

VINTAGE
2024



Since its creation in the early 1980s, Clos La Gaffelière has benefited from the family's expertise and exacting standards. Produced with the same care as the first wine, Château la Gaffelière, it comes from clay soils at the foot of the slopes and is made in its own vat room and cellar.



VINEYARD

Area: 20 hectares
Soil: Clay hillsides and clay foothills
Plantings: 80% Merlot, 20% Cabernet Franc
Certified High Environmental Value (HEV)

VITICULTURE

Responsible farming
Single and double guyot pruning
Grass covering of plots, leaf removal
Green harvest and hand-picked harvest (into crates)

VINIFICATION

Sorting of grapes by density
Plot-by-plot vinification in stainless-steel vats
Alcoholic fermentation with pumping over
Malolactic fermentation in vats

AGEING

50% in barrels (including 50% of new barrels)
50% in vats

DATES OF HARVEST & YIELD

Merlot: From September 19 to October 3
Cabernet Franc: October 3 and 4
Yield: 40hl/ha

BLEND

90% Merlot, 10% Cabernet Franc

ANALYTICAL PARAMETERS

13.3% vol, 3.3 AT, 3.6 pH

VINTAGE CHARACTERISTICS

After a slightly later flowering than in 2023, by 7 to 10 days, and a summer marked by alternating rainy spells and intense heat, the harvest began in mid-September for the earliest terroirs.

The Merlots display beautiful maturity, balanced with a lot of freshness, while the Cabernet Francs are floral, delicate, and exhibit a remarkable complexity.

DOMAINES
Cte de Malet Roquefort
DEPUIS 1705