




CLOS
LA GAFFELIÈRE
SAINT-EMILION GRAND CRU

VINTAGE 2021

VINEYARD

Area: 20 hectares

Soil: Clay hillsides - Clay foothills

75% Merlot, 25% Cabernet Franc

BLEND

85% Merlot, 15% Cabernet Franc

DATES OF HARVEST

Merlot: From 13 September to 9 October

Cabernet Franc: From 9 October to 12 October

VITICULTURE

Integrated farming. Pruning in single and double Guyot

Grass cover between rows, leaf removal and green harvest

Hand picked into small crates

VINIFICATION

Sorting of grapes by density (berry sorting)

Vinification by parcel in stainless-steel tanks

- Alcoholic fermentation with pumping over and punching down
- Malolactic fermentation in tanks
- Vatting 25 to 30 days

AGEING

50% in barrels (of which 50% in one barrels)

50% in tanks

ANALYTICAL PARAMETERS

13,3% vol, AT 3.1, pH 3.50

