



CLOS LA GAFFELIÈRE

SAINT-EMILION GRAND CRU

VINTAGE
2023



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

DATE OF HARVEST & YIELD

Merlot: from 7/09 to 22/09
Cabernet Franc: 28 and 29/09
Yield: 45hl/ha

BLEND

85% Merlot, 15% Cabernet Franc

ANALYTICAL PARAMETERS

14.1% vol, 3.2 AT, 3.58 pH

VINTAGE CHARACTERISTICS

After an even flowering in spring and a summer marked by a few rainy spells, the harvest started at the beginning of September. The Merlots required a fairly long ripening period, while the Cabernet Francs, which usually ripen later, took advantage of the magnificent autumn to reach perfect maturity.