



# CHÂTEAU LA GAFFELIÈRE

## SAINT-EMILION

VINTAGE  
2023



Owned by the Malet Roquefort family since 1705, the château nestles in the golden triangle of Saint-Émilion. A historic Grand Cru, La Gaffelière has stood out for decades for its timeless style, precise and always elegant.



### Vineyard

Area: 22 hectares

Soil: Limestone plateau, clay-limestone hillsides, silicious at the slopes

Plantings: 65% Merlot, 35% Cabernet Franc

Certified High Environmental Value (HEV)

### VITICULTURE

Agroecology

Pruning in single and double guyot

Grass covering of plots

Leaf removal and green harvest

Hand picked harvest into small crates

### VINIFICATION

The grapes are kept for 12 hours in a cold room at 7°C before going through the optical sorter

Plot-by-plot vinification in stainless-steel temperature-controlled tanks

Cold pre-fermentation (8-10°C) and warm post-fermentation (30°C)

Alcoholic fermentation with pumping over and cap-punching

Malolactic fermentation in vats (75%) and barrels (25%)

Vatting: 28-30 days

10% one full bunches vat ( young Merlot)

### AGEING

50% in new barrels (including 12% 500 litres barrels)

2% amphoras TAVA

### DATE OF HARVEST & YIELD

Merlot: from 6/09 to 4/10

Cabernet Franc: from 20/09 to 2/10

Yield: 45hl/ha

### BLEND

58% Merlot, 42% Cabernet Franc

### ANALYTICAL PARAMETERS

14.4% vol, 3.31 AT, 3.5 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.