



CHÂTEAU LA GAFFELIÈRE

SAINT-ÉMILION

VINTAGE
2024



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

AGEING

60% in new barrels (including 15 % of 400 and 500L barrels)

2% amphoras TAVA

DATES OF HARVEST & YIELD

Merlot: From September 24 to October 7

Cabernet Franc: From September 30 to October 8

Yield: 42hl/ha

BLEND

60% Merlot, 40% Cabernet Franc

ANALYTICAL PARAMETERS

13.5% vol, 3.3 AT, 3.55pH

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