



CHÂTEAU LA GAFFELIÈRE

SAINT-ÉMILION

VINTAGE 2022

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)

BLEND

60% Merlot, 40% Cabernet Franc

VITICULTURE

Agroecology

Pruning in single and double guyot

Grass covering of plots

Leaf removal and green harvest

Hand picked harvest into small crates

DATES OF HARVEST

Merlot: From 7 to 26 September

Cabernet Franc: From 14 to 26 September

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 and warm post-fermentation
- ❖ Alcoholic fermentation with pumping over and cap-punching
- ❖ Malolactic fermentation in vats (75%) and barrels (25%)
- ❖ Vatting: 28-30 days
- ❖ One full bunches vat (Merlot)

AGEING

13 to 15 months in barrels

60% in new barrels (including 500 litres barrels)

ANALYTICAL PARAMETERS

15.1% vol, AT 3.55, pH 3.44

VINTAGE CHARACTERISTICS

The mild temperatures at the end of winter led to a precocious budding. The hot and dry season brought about great water stress to the plant but limited the sanitary risk. However, our vines are mostly on hillsides with clay soils, so those received sufficient water supply. The harvest was early: from the beginning of September for the downslopes vines. The month of September - very hot but marked by two rainy episodes – favoured an optimum ripeness of merlots and a very aromatic expression of cabernets.