



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.