



# 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.