



CHÂTEAU
LA GAFFELIÈRE
1^{er} Grand Cru Classé
SAINT-ÉMILION

RATINGS CHÂTEAU LA GAFFELIÈRE 2021 BLEND :
58% MERLOT & 42% CABERNET FRANC

- VINOUS (*A. Galloni*) 95-97
- YVES BECK 95-97
- VINOUS (*N. Martin*) 94-96
- THE WINE INDEPENDENT
(*Lisa Perrotti Brown*) 94-96
- RVF 94-95
- JAMES SUCKLING 94-95
- THE WINE ADVOCATE 92-94





CHATEAU 
LA GAFFELIÈRE
1^{er} Grand Cru Classé

VINTAGE 2021

VINEYARD

Area : 22 hectares in 1er Grand Cru Classé
Soil : Limestone plateau, clay-limestone hillsides, silicious at the slopes
Plantings : 70% Merlot et 30% Cabernet Franc
Certified High Environmental Value (HEV)

BLEND

58% Merlot et 42% Cabernet Franc

VITICULTURE

Integrated farming
Pruning in single and double guyot
Grass cover between rows
Leaf removal and green harvest
Hand picked into small crates

DATE OF HARVEST

Merlot: From 22 September to 15 October
Cabernet Franc: From 4 October to 12 October

VINIFICATION

The grapes are kept for 12 hours in a cold room at 7°C before passing through the optical sorter
Vinification by parcel in stainless-steel temperature - controlled tanks,

- Cold Pre-fermentation and Warm Post-fermentation
- Alcoholic fermentation with pumping over and punching down
- Malolactic fermentation in tanks (75%) and barrels (25%)
- Merlots : vatting during 25-30 days
- Cabernets Francs : vatting during 25-30 days

AGEING

14 to 16 months in barrels. 60% in new French oak barrels

CHARACTERISTIC OF THE VINTAGE

The vine was subject to major stress throughout 2021, due to quite low temperatures and sometimes frost, a chaotic summer, and severe pressure from disease (downy mildew).

While September was quite cool with sunny periods, and the health of the vines was finally rather good, early October saw ideal weather conditions for optimum ripening, especially for the Cabernet Franc. Depending on the terroirs, this allowed us to delay and optimize picking for the best plots and to harvest healthy grapes at perfect ripeness.

ANALYTICAL PARAMETERS

13.7% vol, AT 3.52, pH 3.3

