

CHÂTEAU LA GAFFELIÈRE



1st Grand Cru Classé B Saint-Emilion

VINTAGE 2019



Vineyard

Area: 38 hectares, of which 22 hectares of 1st Grand Cru Classé

Soil: limestone plateau, clay-limestone hillsides, more siliceous at the foot of the slopes

Plantings: 70% Merlot and 30% Cabernet Franc Certified High Environmental Value (HEV).

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 THE HARVEST

Merlot: 18 september to 8 octobre

Cabernet Franc: 30 september to 11 octobre

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, filled by gravity without sulfur.

Alcoholic fermentation with pumping over and punching down.

Malolactic fermentation in tanks (75%) and barrels (25%).

Maceration during 30 days for Merlot and 32 days for Cabernet Franc

AGEING

14-16 months in barrel. 60% in new barrels (French oak).

Three rackings.

GENERAL CHARACTERISTICS OF THE VINTAGE

"At around the time of bud burst, this vintage saw a period of stress linked to cold periods, -1°C on the plain at the end of March.

Before the primeurs, the spring promised to be very dry and hot, with a very marked water deficit in March. This trend was confirmed in April and May, not necessarily through the cumulative temperature but by high evapo-transpiration.

A frost was narrowly avoided in the middle of the spring. Flowering took place under good conditions in June. July was very hot, peaking at 42°C. A large storm with 40 mm of rain at the end of July avoided disaster: The plants were watered and temperatures fell. August was dry with little rain despite a storm on 27/08. Thanks to this sparse rain, the water balance was not at its lowest. The Merlots at the foot of the slopes started on 17/09, the Cabernets Francs close the harverst on 11/10." Damien Bielle, Technical Director

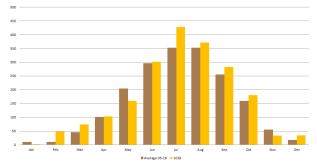
BLEND 2019

60% Merlot and 40% Cabernet Franc

ANALYTICS REPORT

14.2 % vol., A 3.3, pH 3.5, IPT 70

2019 THERMAL ANNUALSUM (°C)





2019 MONTHLY RAINFULL (ML)

