Wijnfiche

Château Canon la Gaffeliere - 1er G.C.C. | St. Emilion G.C. France (ST. EMILION) — 2021

Domain

Ch. Canon la Gaffeliere

Château Canon-La-Gaffelière, located in Saint-Émilion, is among the most renowned Grand Cru Classé estates of the appellation. The estate, formerly known as La Gaffelière-Boitard, was acquired in 1971 by Count Joseph-Hubert von Neipperg, a member of a family with eight centuries of winemaking tradition. In 1983, his son Stephan von Neipperg took over the management. Since then, substantial investments have been made in both the vineyards and the cellars, always with great respect for the terroir. This approach has led to increasingly refined wines and, in 2012, to the estate's promotion to Premier Grand Cru Classé. The wine is produced in a modern cellar equipped with wooden fermentation vats.

Vinification

At Château Canon-La-Gaffelière, winemaking begins in the vineyard, where the grapes are hand-harvested and carefully selected. The different plots and grape varieties are vinified separately, allowing the character of each terroir to be fully preserved. Fermentation takes place in wooden and concrete vats, with gentle extraction to achieve a balance between colour, fruit and structure. The wine is then aged for approximately 15 to 18 months in French oak barrels, some of which are new. This allows the wines to develop complexity and structure without overpowering the fruit or the expression of the terroir.

Taste

Château Canon-La-Gaffelière has a deep ruby-red colour and reveals intense yet refined fruit aromas of ripe red and black fruit on the nose, complemented by floral and spicy nuances. On the palate, the wine is powerful and concentrated, yet elegant and silky, with beautiful freshness and a complex, fleshy structure. Fine, ripe tannins provide depth and length. The finish is long and harmonious, with a beautiful combination of fruit, finesse and power.

Food pairing

Meat - red | Cheese - hard | Lamb | Grillades

General information

Type: Red wine

Grape varieties: Cabernet Franc (45%), Merlot (35%), Cabernet Sauvignon (20%)

Viticulture: Organic

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

