



Wijnfiche

## **Château La Gaffeliere – 1er G.C.C. | St. Emilion G.C. France (ST. EMILION) – 2017**

### **Domain**

#### **Château la Gaffeliere**

Chateau la Gaffeliere evokes a great wine, a 1st Great Growth since the beginning of St Emilion's classification in 1959. The vine has been present on the lands of Château La Gaffelière since Gallo-Roman times, as demonstrated by the numerous mosaics discovered by Comte Léo de Malet Roquefort in 1969. The wine comes from an exceptional terroir, a "golden triangle" nested between the hills of Pavie and Ausone. But a great terroir is nothing without the willingness of men. The family de Malet Roquefort has run the estate with passion for more than 3 centuries, with a single purpose: upgrading the vineyards whilst producing an amazing ageing wine.

### **Vinification**

Dates of the harvest Merlot: from 19 september to 3 october Cabernet Franc: from 28 september to 3 october. Pruning in single and double Guyot, grass cover between rows, leaf removal and green harvest. Integrated farming. Hand picked into small crates. The grapes are kept for 12 hours in a cold room at 7°C before passing through the optical sorter. Vinification by parcel. Alcoholic fermentation with pumping over and punching down. Malolactic fermentation in tanks (75%) and barrels (25%). Ageing for 15 months in barrel. 50% in new barrels (French oak). Racking from barrel to barrel.

### **Taste**

Firm, dark, cassis and bilberry fruits are joined by insisting tannins which make their appearance early and hang around. This is going to age well, and I like the balance of fruit and acidity. A contemporary style that's very good.

### **Food pairing**

Cheese - hard | Game

## General information

Type: Red wine

Grape varieties: Merlot (60%), Cabernet Franc (40%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

