



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 Pavié 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

