

Clos la Gaffeliere* | St. Emilion G.C. France (ST. EMILION) — 2018

Vinification

As the underground cellar is below the barrel room, natural gravity is also used to transfer the wine to the oak barrels where it is allowed to mature in peace. Around 50% is new French oak barrels then both the Château La Gaffelière and the 2nd wine the Clos La Gaffelière stay in the barrels for 16 months and then receive some bottle aging before we can enjoy the wine.

Taste

The wine has a ruby red colour with fresh red and black berries in the nose, as well as some spicy notes. On the palette, we taste spicy flavours with soft, fine tannins and an attractive full body.

General information

Type: Red wine

Grape varieties: Cabernet Franc (15%), Merlot (85%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18°C

pdf.general.flavour-profile: Elegant refined

