



Wijnfiche

## **Château La Gaffeliere – 1er G.C.C. | St. Emilion G.C. France (ST. EMILION) – 2018**

### **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**

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 31 days for Merlot and 33 days for Cabernet Franc. Aging for 14 months in oak barrels (60% new).

### **Taste**

At the tasting, Château La Gaffelière offers aromas of blackberries and blueberries. The tannins are firm and the finish is fresh. It is a precise and classy wine.

### **Food pairing**

Cheese - hard | Game

## General information

Type: Red wine

Grape varieties: Cabernet Franc (58%), Merlot (58%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 15-18° C

