

LES VINS DE
SAINT-EMILION



Château Guillemin la Gaffelière

Saint-Emilion Grand Cru



— Vineyard



AREA
12 ha



SOIL TYPE
Clay-limestone soils
Sandy floors



GRAPE VARIETIES
Merlot 62 %, Cabernet Franc 25 %, Cabernet
Sauvignon 10 %, Malbec 3 %



AVERAGE AGE OF THE VINES
40

— Countries where the wine is sold

GERMANY
BELGIUM
CHINA

FRANCE
ETATS-UNIS

— Winemaking



HARVEST
Manual



TYPES OF TANK
Concrete, Stainless steel



AGEING
Tanks 33 %
New barrels 34 %
Barrels 1 wine and more 32 %



ANNUAL AVERAGE PRODUCTION
50000 bottles
560 hectolitres

— Environmental certifications



HAUTE VALEUR ENVIRONNEMENTALE

Family property For three generations, we have produced Château Guillemin La Gaffelière and Clos Castelot (second wine) The maintenance Merlot is completed by Cabernet Franc, Cabernet Sauvignon and Malbec. Respectful of the terroir and the environment, we practice a traditional culture: plowing (no chemical weeding), reasoned size, Drawing, stripping. The vinifications are done in small tanks, and we make long maceration. Breeding is done in French oak barrels.

Adress

CHÂTEAU GUILLEMIN LA GAFFELIÈRE
La Gaffelière
33330 SAINT EMILION
Phone : 05 57 74 46 92
Fax : 05 57 74 49 16

Opening times

**January, February, March, April, May, June,
July, August, September, October, November,
December**

Monday, Tuesday, Wednesday, Thursday, Friday,
Saturday
From 08:30 to 12:30 and from 13:30 to 17:30
Sunday

Contact at the property

COURREAUD-FOMPERIER Sylvie
LA GAFFELIERE
33330 ST EMILION
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