

LES VINS DE
SAINT-EMILION



Clos Castelot

Saint-Emilion



— Vineyard



AREA

5 ha



SOIL TYPE

Clay-limestone soils
Sandy floors



GRAPE VARIETIES

Merlot 61 %, Cabernet Franc 25 %, Cabernet
Sauvignon 10 %, Malbec 3 %



AVERAGE AGE OF THE VINES

30

— Winemaking



HARVEST

Manual



TYPES OF TANK

Concrete, Stainless steel



AGEING

Tanks %



ANNUAL AVERAGE PRODUCTION

40000 bottles
306 hectolitres

— Countries where the wine is sold

GERMANY
BELGIUM
CHINA

FRANCE
ETATS-UNIS

— 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, dragging, stripping. The vinifications are done in small tanks, and we make long maceration. Breeding is done in French oak barrels.

Adress

CLOS CASTELOT
LA GAFFELIERE
33330 ST EMILION
Phone : +33557744692
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

Contact at the property

COURREAU-FOMPERIER Sylvie
LA GAFFELIERE
B.P. 32
33330 ST EMILION
Phone : 05 57 74 46 92
Mobile : 0557744692