LES VINS DE SAINT-EMILION

Clos la Gaffelière

Saint-Emilion Grand Cru

VISIT TASTING



Vineyard

AREA
25 ha

SOIL TYPE
Clay-limestone soils

GRAPE VARIETIES
Merlot 75 %, Cabernet Franc 25 %

AVERAGE AGE OF THE VINES
35

Winemaking

HARVEST
Manual

TYPES OF TANK
Stainless steel, Concrete

AGEING
Barrels 1 wine and more 25 %
Tanks 50 %
New barrels 25 %

ANNUAL AVERAGE PRODUCTION
12000 bottles
90 hectolitres

Countries where the wine is sold

FRANCE

Environmental certifications

ISO 14001 SYSTÈME DE MANAGEMENT ENVIRONNEMENTAL - ISO 14001

Au t r e n e c t a r Even E S P R I T Clos la Gaffelière is raised with as much care as the first vintage of the family of Malet Roquefort, Château La Gaffelière. It comes from the plot selections of the coast feet and then vinified by the Gaffelière teams.However, it has a specific cuvier and cellar. Depending on the vintage, the harvest of young hills vines can be added to it.The assembly is mainly made up of Merlot at more than 85% and Cabernet Franc.

Adress

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Contact at the property

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