

Clos la Gaffelière

Saint-Emilion Grand Cru







Vineyard



AREA

25 ha

SOIL TYPE

Clay-limestone soils

Merlot 75 %, Cabernet Franc 25 %

☼ AVERAGE AGE OF THE VINES

— Countries where the wine is sold

FRANCE

- 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

— Environmental certifications



SYSTÈME DE MANAGEMENT ENVIRONNEMENTAL - ISO 14001

Autrenectar Even ESPRIT 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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