

Château Gaby 2012

CSPC# 749554

750mlx12

15.5% alc./vol.

Grape Variety

80% Merlot, 10% Cabernet Franc, 10% Cabernet Sauvignon.

Appellation

Canon-Fronsac

Classification

Grand Vin de Bordeaux

Website

<http://www.chateau-dugaby.com/>

General Info

The Château du Gaby belonged to the family of Boussiron for over 250 years until 1999 when the area is taken up by Antoine Khayat, who built a new winery, buy additional plots and fully renovated the vineyard and castle. In December 2006, the Canadian David Curl, takes over following a real favorite while visiting the region. The Castle, the exceptional situation, a quality wine and already undergoing a revival, everything is there! David even bought a few acres to get the 16.39 hectares vineyard and therefore with a new and young team in place an ambitious program of investment and rehabilitation is undertaken at all levels with the intention of making Castle Gaby, a reference to the Right Bank. Castle Gaby is now part of a group of five winemakers who created "Expression de Fronsac," whose goal is to raise each of their wines to the top of the hierarchy of the great wines of the right bank of Bordeaux. David Curl also owns Château Moya is located in the Côtes de Castillon, on the heights of Sainte-Colombe.

Just 40km north-east of Bordeaux, Canon Fronsac is located near the picturesque market town of Libourne. Canon Fronsac is also just 15km from its famous neighbours - St Emilion and Pomerol - and is geologically a continuation of the St-Emilion cote or hillside. Our wines are known for their finesse, concentration and excellent balance of acidity and tannin. While our wines age beautifully over 5-20 years, for those without the patience to wait, they typically begin to show their great charm after 3-4 years. The climatic conditions of each individual vintage impacts on the final wine although all our wines display the trademark Gaby elegance and finesse.

Vintage

After cool, wet weather in spring and early summer the sun returned in earnest as the season progressed and became hot and dry with temperatures peaking on 17 and 18 August. Rainfall was seriously lacking, totalling 120 mm less than the 30-year average. September and October were milder and close to more usual seasonal values (27-28°C on 5 October).

- Flowering was reasonably early at the end of May, similar to 2010, and spread out. The fruit began to change colour slowly at the beginning of August over a quite extended period.
- Spells of very hot weather contributed to the concentration of aromas, which were then locked up in the grape skins
- Harvesting began at the end of September and continued in sunny weather until the end of October.

The winegrowers had to react quickly to the changes in the weather from one month to the next as cool, rainy spells were followed by hot, dry periods. The vines had to be closely observed and preventive measures taken, such as the removal of secondary shoots and leaves as well as thinning out the fruit as appropriate, while balancing fruit production on vines with over-heavy bunches or "hens and chickens". Everything was done to enable the vines to thrive, even if they were sometimes challenged by severe weather, and ensure optimal ripening of the grapes. Grapes ripen early on the Saint-Emilion – Pomerol – Fronsac terroirs, so it was possible to harvest the Merlot before the weather deteriorated at the end of October.

Vineyards

The vineyards of Château de Gaby, an area of 16.39 ha is placed on a clay-limestone soil on slopes, predominantly clay. The vines are 85% Merlot, 10% Cabernet Sauvignon and 5% Cabernet Franc. The average age of the vines is 30 to 35 years, despite a significant replanting policy. The size of the vine is mixed Guyot, to maximize the potential and the balance of the vine. The vineyard is in a reasoned,



Vineyards	approach is to use pesticides according to climatic conditions. The yield at the Domaine de Gaby is 38 hl/ha
Vinification/ Maturation	At Chateau du Gaby all our vines are cultivated without recourse to weed killers and only organic fertilisers are used. We have adopted a policy of "lutte raisonnee" or "controlled treatment" to ensure minimum interference with the vines when protecting them from pests and diseases. To produce the finest quality wines, we maintain low yields which are achieved through both winter and summer pruning, bud discard and leaf thinning. After manual harvest in basket, grapes will be sorted once bay by bay. Stalking is mechanical. The grapes then pass on a vibrating table for a final sorting. Fermentation takes place in concrete tanks coated with epoxy thermo. The wine then ages in oak barrels (55% new oak, 45% 1-2 yr old barrels) for 12 to 16 months depending on the vintage.
Tasting Notes	The Château de Gaby shows a nose of black fruit, nutmeg and black tea. A vibrant palate with firm tannins and tight. Spherical, fleshy and full-bodied, with exuberant fruit (cherry, fine spices). Final finesse, with a nice balance.
Production	3,500 cases made
Cellaring	Drink 2013-2019
Scores/Awards	<p>89 points - James Molesworth, Wine Spectator - April 30, 2015</p> <p>89-91 points - James Molesworth, Wine Spectator - Web Only 2013</p> <p>85-87 points - Robert Parker, Wine Advocate #206 - April 2013</p> <p>16 points - Jancis Robinson, JancisRobinson.com - April 2013 (score only)</p> <p>15 points - James Lawther, Decanter.com - April 2013</p> <p>86-88 points - Jeff Leve, thewinecellarinsider.com - April 26, 2013</p> <p>87-89+ points - Jeremy Williams, winewordsandvideotape.com - April 2013</p> <p>85-87 points - Falstaff Magazine (score only)</p> <p>14.5 points - Vinum Wine Magazine (score only)</p>
Reviews	<p><i>"Offers vibrant violet, blackberry paste and plum coulis flavors, with polished, integrated toast and an enticing anise note. The chalky spine is nicely embedded through the finish. A solid effort for the vintage. Drink now through 2017. 3,500 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"Pure and stylish, with smoldering black tea, spice and licorice notes already taking shape around the core of plum and blackberry fruit. Score range: 88-91"</i></p> <p>- JM, Wine Spectator</p> <p><i>"Another good Fronsac from this moderately-sized estate (40 acres) planted with 80% Merlot, 10% Cabernet Franc and 10% Cabernet Sauvignon, the 2012 Gaby exhibits a deep blue/ruby/purple color as well as sweet aromas of blue and red fruits intermixed with notions of crushed chalk, which gives the wine a noticeable minerality. With firmness, noticeable tannins, medium body and good to very good concentration, if the tannins melt away and the fruit holds, this will be a very good to excellent effort from Canon-Fronsac. It should age well for 6-10 years."</i></p> <p>- RP, Wine Advocate</p> <p><i>"Cassis notes on the nose and palate. Oak present. Drying finish but fruit behind. Awkward at the tastings and possibly worth a higher score."</i></p> <p>- JL, Decanter.com</p> <p><i>"Light in color with a spicy, oak and berry note in the aroma, the medium-bodied wine is focused on sweet red cherries and will be drinkable on release. 86-88 Pts"</i></p> <p>- JL, thewinecellarinsider.com</p> <p><i>"Mid depth, earthy purple; attractive mixed berry nose; some spice, little lift; quite rich on the palate; depth of fruit; spicy oak. Quite serious and should fill out. Should be good. 87-89+"</i></p> <p>- JW, winewordsandvideotape.com</p>
