
Clos La Gaffelière 2022

CSPC# 124465

750mlx12

14.0% alc./vol.

Grape Variety

85% Merlot, 15% Cabernet Franc.

Appellation

Saint-Émilion

Classification

Grand Cru Classé "B" – 2nd Wine

Website

<https://gaffeliere.com/en/clos-la-gaffeliere/>

Analysis

pH: 3.50 Total Acidity: 3.7 g H₂SO₄ /L

Sustainability

HVE3 certified. Sustainable agriculture.

General Info

Located at the southern entrance to the village of Saint-Émilion, Château La Gaffelière, Saint-Émilion Premier Grand Cru Classé, bears witness to its ancient origins. Mosaics discovered during excavations attest to the presence of vines on the estate as far back as Gallo-Roman times.

The Malet Roquefort family has owned the estate since the 16th century, making them the oldest family in Saint-Émilion. Since 2004, the estate has been managed by Alexandre and Léo de Malet Roquefort. Significant investments (restructuring of the vineyard, planting, renewal of growing equipment) have enabled Château La Gaffelière to be equipped with a production tool worthy of the premier grands crus classés. The inauguration in 2013 of a new stainless steel vat room combining high technology and aesthetics illustrates the estate's desire to establish itself at the top of the hierarchy. Stéphane Derenoncourt has been involved in winemaking since 2004.

Winemakers

Stéphane Derenoncourt.

Vintage

A mild winter advanced early budburst, followed by hot, dry weather, resulting in significant water stress, while limiting the risk of disease. Because most of the vines were planted on hillsides with clay soils, they were able to draw on their water reserves and withstand these extreme conditions. Warm but punctuated by two rainy spells, September was ideal for fine-tuning ripeness until the harvest from 6 to 26 September for the Merlot and 14 to 26 September for the Cabernet Franc.

Vineyards

Second wine of the 1er Grand Cru Classé "B", Château La Gaffelière, the Clos created in 1985 comes from the young vines of the vineyard. It is a wine that can be appreciated and provides pleasure from its first years, it can also be kept for about ten years in the cellar. The vines on the Clos plots benefit from the same care as the plots producing the first wine (pruning, grassing of the ground, manual leaf stripping, green harvesting, manual harvesting). The vineyard covers an area of 38 hectares, 22 of which are 1er Grand Cru Classé. The vineyard is planted with 75% Merlot and 25% Cabernet Franc.

Harvest

Harvest September 6 - September 28.

Winemaking

After harvesting, the grapes were sorted by density. Vinification by plot in temperature-controlled stainless-steel vats. Alcoholic fermentation with pumping over. Malolactic fermentation in vats. Vatting for 27 to 30 days. Aged in equal proportions in barrels (50% new) and stainless-steel vats for 12 months.

Tasting Notes

The precision of a great terroir, the pleasure of a generous size. Produced from plots adjacent to the legendary Château La Gaffelière, this second wine continues to rise in quality. In 2022, Clos La Gaffelière displays a silky and vibrant profile, driven by the natural freshness of the limestone hillsides of Saint-Émilion. Mouthwatering acidity, vibrant and intense. Beautiful fresh dark fruits, lean and racy. Sweet tannins at the finish.

Serve with

Beef fillet with truffle sauce; Shoulder of lamb with porcini mushrooms; Leg of lamb Capon stuffed with porcini mushrooms; Brie de Meaux and Melon.

Production

unknown

Cellaring

Drink 2022-2037

Scores/Awards

92 points - Georgina Hindle, Decanter.com - May 2023

94 points - Jane Anson, janeanson.com - May 2023

90 points - Jean Marc Quarin - April 2023

16 points - Vinum Wine Magazine - August 2023

