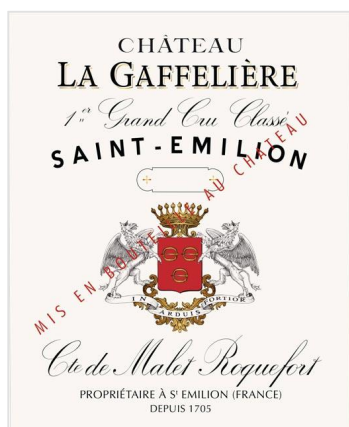




Château La Gaffelière 2025

AOC Saint-Emilion, Bordeaux, France

PRESENTATION

Belonging to the Malet Roquefort family since 1705, the castle is nestled in the golden triangle of St Emilion. A historic Grand Cru, La Gaffelière has been distinguished for decades by its timeless, precise, and always elegant style.

TERROIR

The property now covers 36 hectares. Historically, Château la Gaffelière extended over 22 hectares, with an additional 14 hectares of Grand Cru acquired from Château Mauvezin in October 2014. Our plots are located in three areas: The limestone plateau with asteria: layers of 3 to 5 meters of clays and green marls sandwiched between two limestone layers. The whole rises to about 90 meters above sea level. Since the 16th century, limestone has been extensively extracted, with stone blocks used for the construction of monuments and private mansions in Bordeaux. The south to southwest facing slope: This is an ideal situation for vine cultivation as it allows for a combination of exposure and slope favorable for ripening, natural water drainage; moreover, the outcrops of clayey Molasses from Fronsadais in the subsoil help regulate the vine's water and mineral supply. The foot of the slope: made up of deep sands carbonate by the co.

WINEMAKING

The grapes remain in cold rooms at 7°C for 12 hours before optical sorting. Parcel vinification in thermo-regulated stainless steel tanks filled by gravity. Pre-fermentation cold maceration (8-10 degrees), post-fermentation hot maceration (30 degrees). Alcoholic fermentation with pumping over and punching down. Malolactic fermentation in tanks (75%) and barrels (25%). Maceration: 28 to 30 days. 5% vinified with stems.

AGEING

50% new barrels (including 10% 400 and 500L barrels) 2% TAVA amphorae.

VARIETALS

Merlot 65%, Cabernet franc 35%

TECHNICAL DATA

Surface area of the vineyard: 22.00 ha
Yield: 39 hL/ha

TASTING

In Saint-Émilion, the 2025 vintage is marked by early budbreak, rapid and uniform flowering, water stress due to a very hot summer, and beneficial rains that boost maturation at the end of August, allowing the berries to regain volume, leading to early harvests. The Merlots have a deep color, dense aromas of black fruits, tannic richness, and remarkable length. The Cabernet Francs are delicate, floral, suave, with persistent aromatics, and also exhibit a lot of freshness.

