



# CLOS LA GAFFELIÈRE

SAINT-EMILION GRAND CRU

VINTAGE  
2025



Since its creation in the early 1980s, Clos La Gaffelière has benefited from the family's expertise and exacting standards. Produced with the same care as the first wine, Château la Gaffelière, it comes from clay soils at the foot of the slopes and is made in its own vat room and cellar.



## VINEYARD

Area: 20 hectares  
Soil: Clay hillsides and clay foothills  
Plantings: 80% Merlot, 20% Cabernet Franc  
Certified High Environmental Value (HEV)

## VITICULTURE

Responsible farming  
Single and double guyot pruning  
Grass covering of plots, leaf removal  
Green harvest and hand-picked harvest (into crates)

## VINIFICATION

Sorting of grapes by density  
Plot-by-plot vinification in stainless-steel vats  
Alcoholic fermentation with pumping over  
Malolactic fermentation in vats

## AGEING

50% in barrels (including 50% of new barrels)  
50% in vats

## DATES OF HARVEST & YIELD

Merlot: From September 4 to 10  
Cabernet Franc: September 24 and 25  
Yield: 40hl/ha

## BLEND

80% Merlot, 20% Cabernet Franc

## ANALYTICAL PARAMETERS

13.6% vol, 3.6 AT, 3.5 pH

## VINTAGE CHARACTERISTICS

*In Saint-Émilion, the 2025 vintage was marked by early budbreak, rapid and uniform flowering, water stress caused by a very hot summer, and beneficial rains that revived ripening in late August, allowing the berries to regain volume, followed by an early harvest. The Merlots boast deep color, dense aromas of black fruit, rich tannins, and remarkable length. The Cabernet Francs are delicate, floral, and smooth, with lingering aromas, and also exhibit great freshness.*

DOMAINES  
*Cte de Malet Roquefort*  
DEPUIS 1705