

Château La Gaffeliere 2016

CSPC# 814272	750mlx6	14.0% alc./vol.
CSPC# 764172	750mlx6	14.0% alc./vol.
CSPC# 890690	750mlx6	14.0% alc./vol.

Grape Variety	70% Merlot, 30% Cabernet Franc
Appellation	St. Emilion
Classification	1er Grand Cru Classé
Website	http://www.chateau-la-gaffeliere.com/?lang=2

General Info With the Malet-Roquefort family at the helm for four centuries, Château La Gaffelière is one of the oldest family-owned chateaux in St Emilion. Nestled between the Ausone and Pavie hills, their south-orientated single vineyard has an average vine age of 35 years producing elegant wines with entrancing aromatics and pure fruit character. Historically La Gaffelière was a reference point for many of the great St Emilion chateaux. During the 1970s and 80s La Gaffelière lost some of its direction, but since consulting for the chateau Stéphane Derenoncourt has woven his magic and Parker believes that the wine *"has gone from strength to strength over the last decade"* returning to past glory: *"one would have to go back to the 2005, 1947 or 1961 to find this level of quality"*.

Winemaker Stéphane Derenoncourt and Simon Blanchard consult.

Vintage At the end of spring 2016, it had already rained as much as in a normal year in Bordeaux. There were understandable doubts as to the future quality of the vintage... A favourable window in the weather opened up during flowering at the end of May, favouring good fertilisation.

As is often the case with mild and wet vintages, there was a lot of pressure from parasites. It was difficult to find the right moment for spraying, and added to this was the problem of just getting into the waterlogged vineyards... You might say that it was a complicated year!

The summer was hot in 2016, without being sweltering, and above all very dry: between July and August, the weather station at Gaffelière registered only 5 mm of rain... The clay soil at Gaffelière favours deep rooting by our vines and the work by our teams to maintain balance allowed the harvest to proceed despite these climatic challenges. As so often, Bordeaux worked its magic. During the September that preceded the harvest, two storms unblocked the ripening process, and this was followed by a real Indian summer, with a succession of cool nights and hot days, favouring the slow refining of the tannins. The vineyard was in a good state of health and we could wait for the optimum picking date for each parcel: the 9 days of Merlot harvest were spread out over 3 weeks at Gaffelière.

Vineyards The Château La Gaffelière vineyard enlarges upon 25 hectares and gazes its 22 hectares vineyard all-in-one parcel between the Ausone hill and the Pavie one.

The whole favourably south oriented, receives an ideal sunshine which benefits to the 35 years old vine. Hillsides are clayey and calcareous, whereas hill-feet are more siliceous. Area: 38 hectares, of which 22 hectares of 1er Grand Cru Classé

Soil: limestone plateau, clay-limestone hillsides, more siliceous at the foot of the slopes
75% Merlot, 25% Cabernet Franc

Harvest Merlot: from 29 September to 19 October
Cabernet Franc: from 13 October to 21 October

Vinification/ Maturation The grapes are kept for 12 hours in a cold room at 7°C before passing through the optical sorter.

Vinification by parcel in stainless-steel temperature-controlled tanks, filled by gravity

- alcoholic fermentation with pumping over and punching down
- malolactic fermentation in tanks (75%) and barrels (25%)

15 months in barrel. 50% in new barrels (French oak). Racking from barrel to barrel



Tasting Note	Château La Gaffelière 2016 boasts a very dark colour, inky with blue highlights. This wine displays remarkable class and a disconcerting aromatic and gustatory depth. Pure and tense from the olfactory attack, the nose expresses aromatic brilliance with freshly picked black fruits. Stirring reveals a very aromatic freshness. The entry is dynamic, the mid-palate expresses a very refined tannic structure, which is delicate, so fine in fact that we forget the presence of tannins. The wine is dense, very dense but without giving up its elegance. This is an aesthetic wine: truly 3-dimensional.
Serve with	Chateau La Gaffeliere is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Chateau La Gaffeliere is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted braised and grilled dishes. Chateau La Gaffeliere is also good when matched with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta.
Production	7,917 cases made
Cellaring	Drink 2012-2032
Scores/Awards	<p>94 points - James Molesworth, Wine Spectator - March 2019</p> <p>92-95 points - James Molesworth, Wine Spectator - Web Only 2017</p> <p>95+ points - Lisa Perrotti-Brown, Wine Advocate Interim Issue - November 2018</p> <p>92-94 points - Neal Martin, Wine Advocate #230 - April 2017</p> <p>96 points - James Suckling, JamesSuckling.com - February 2019</p> <p>97 points/Editor's Choice - Roger Voss, Wine Enthusiast - May 2019</p> <p>95-97 points - Roger Voss, Wine Enthusiast - April 2017</p> <p>16.5 points - Jancis Robinson, JancisRobinson.com - October 2018</p> <p>16.5 points - Jancis Robinson, JancisRobinson.com - April 2017</p> <p>93 points - Jane Anson, Decanter.com - April 2017</p> <p>93 points - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p>96 points - Antonio Galloni, Vinous - January 2019</p> <p>92-95 points - Antonio Galloni, Vinous - April 2017</p>
Reviews	<p><i>"This has a suave, cashmere feel, with waves of blackberry and plum reduction rolling through, infused liberally with dark tobacco and black licorice notes. A black tea accent smolders on the finish, complemented by a faint floral echo. This should age into a charmer. Best from 2022 through 2037. 7,917 cases made."</i> - JM, Wine Spectator</p> <p><i>"Lively, with light savory and spearmint hints flecked throughout, while the core of currant and fig fruit sits atop some medium-weight brambly grip. A good juicy edge through the finish pulls it together. Very solid. Score range: 92-95."</i> - JM, Wine Spectator</p> <p><i>"Medium to deep garnet-purple in color, the 2016 La Gaffeliere opens with compelling wild blueberries, freshly crushed plums and kirsch scents plus hints of garrigue, underbrush, rose hip tea and pencil lead. Medium to full-bodied, the palate is wonderfully elegant with a soft, velvety texture and seamless freshness carrying the multilayered fruit to a long finish."</i> - LPB, Wine Advocate</p> <p><i>"The 2016 La Gaffeliere has a reserved bouquet at first, one that gradually unfurls with quite intense black cherry and sloes, yet there seems to be a welcome restraint, a Saint Emilion that knows how important it was to not "push" the fruit too much. The palate is medium-bodied with very smooth and rounded tannin. The acidity here is nicely judged, and it feels very cohesive, with dark berry fruit mixed with a little cola and plenty of black pepper towards the satisfying finish. Maybe it would benefit from more on the aftertaste, but otherwise this is an excellent La Gaffelière, a château that is now beginning to deliver the goods."</i> - NM, Wine Advocate</p> <p><i>"This is really decadent and rich with great aromas of earth, spice, frost flowers and fresh mushrooms that follow through to a full body, firm and chewy tannins and a flavorful finish. Very, very serious from here. A blend of 70 percent Merlot and 30 percent Cabernet Franc. Try after 2025."</i> - JS, JamesSuckling.com</p>

- Reviews** *“A warm wine rich in tannins and with succulent berry fruits, this is both powerful and elegant. Its density doesn't detract from the fruitiness that shines out of the wine and balances with the structured aging potential. Drink the wine from 2025.”*
- RV, Wine Enthusiast
- “Barrel Sample. This is a firmly structured wine, its tannins dominating the potential of the ripe fruit. It will take many years to develop into the impressive wine that it is sure to become.”*
- RV, Wine Enthusiast
- “Purplier than some crimsons. Smells of digestive biscuits dunked in milky tea. Round – not a single jagged tannin though some well-rounded ones on the finish – and makes quite an impact on the palate. Savoury finish. Not so much typical St-Emilion as its own style. Throbs a bit on the persistent palate.”*
- JR, JancisRobinson.com
- “Dark crimson. Rich and round and very sweet. A bit thick and graceless. Some greenness.”*
- JR, JancisRobinson.com
- “The Malet-Roquefort family has produced an extremely lovely wine in 2016, with the playoff of intensity and juiciness very well handled. The clay-limestone terroir has held freshness, and the floating floral aspect is clear right through the mid-palate and through to the finish. Beautifully balanced. 75% Merlot and 25% Cabernet Franc aged for 15 months in 50% new oak.”*
- JA, Decanter.com
- “Medium bodied, soft polished and fresh, with an earthy, licorice, espresso, smoke, and black cherry profile. The finish says as much about the silky tannins, as it does with its dark cherry finish has a nice, dark chocolate finish.”*
- JL, thewinecellarinsider.com
- “The 2016 La Gaffelière is superb. Vivid and precise, with layers of nuance, the 2016 is a wine of real clarity. Blood orange, lavender, rose petal and mint add brightness to this stunningly beautiful Saint-Émilion. La Gaffelière is a blend of 70% Merlot and 30% Cabernet Franc, and it is the Franc that gives the wine so much character and complexity. This is just an irresistibly captivating Saint-Émilion. Stéphane Derenoncourt and Simon Blanchard consult.”*
- AG, Vinous
- “The 2016 La Gaffelière is not a huge Saint-Émilion, but rather a wine of total finesse and class. I loved it. The blend is 70% Merlot and 30% Cabernet Franc, with the Franc very much in evidence in the perfumed, bright notes it contributes to the wine. Stéphane Derenoncourt and Simon Blanchard consult.”*
- AG, Vinous
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