



CHÂTEAU LA GAFFELIÈRE

SAINT-EMILION

VINTAGE
2025



Owned by the Malet Roquefort family since 1705, the château nestles in the golden triangle of Saint-Émilion. A historic Grand Cru, La Gaffelière has stood out for decades for its timeless style, precise and always elegant.



VINEYARD

Area: 22 hectares

Soil: Limestone plateau, clay-limestone hillsides, silicious at the slopes

Plantings: 65% Merlot, 35% Cabernet Franc

Certified High Environmental Value (HEV)

VITICULTURE

Agroecology

Pruning in single and double guyot

Grass covering of plots

Leaf removal and green harvest

Hand picked harvest into small crates

VINIFICATION

The grapes are kept for 12 hours in a cold room at 7°C before going through the optical sorter

Plot-by-plot vinification in stainless-steel temperature-controlled tanks

Cold pre-fermentation (10°C) and warm post-fermentation (28°C)

Alcoholic fermentation with pumping over and cap-punching

Malolactic fermentation in vats (80%) and barrels (20%)

Vatting: 28-30 days

5% full bunches

AGEING

50% in new barrels (including 10% of 400 and 500L barrels)

2% amphoras TAVA

DATES OF HARVEST & YIELD

Merlot: From September 4 to September 23

Cabernet Franc: From September 19 to September 24

Yield: 39hl/ha

BLEND

65% Merlot, 35% Cabernet Franc

ANALYTICAL PARAMETERS

13.8% vol, 3.65 AT, 3.41pH

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.