

# Chateau La Gaffeliere, Saint Emilion Grand Cru 2015



## Region

Saint-Émilion and Pomerol sit next to each other on the right bank of Bordeaux. Saint-Émilion is home to some of the most prestigious wines in the world such as Cheval Blanc and Angelus. Only red wine qualifies for the appellation and is predominately made from Merlot and Cabernet Franc. Pomerol is located in the east of the Bordeaux region, near Saint-Émilion. While most appellations are named after a village or town within their boundaries, Pomerol has no such epicentre. Pomerol is an 800ha gravel bank with boasts the famous names of Petrus and Le Pin and produces wines made predominantly out of Merlot.

## Producer

Château La Gaffelière is owned by Léo de Malet Roquefort, and the 22 hectare property produces on average 10,000 cases per year. Located in the centre of the St. Emilion appellation, due south of St. Emilion town, the property shares a similar climate to that enjoyed by both St.Emilion and Pomerol. more continental than the maritime Médoc, with generally more spring rainfall, though less in summer and winter. The 38 hectare Saint Emilion vineyard of Chateau La Gaffeliere is planted to 70% Merlot and 30% Cabernet Franc.

## Tasting Notes

2015 can be characterised as a hot and dry vintage, which perfectly suits Gaffeliere's clay-limestone terroir. The grapes were able to ripen calmly with an ideal end to the season, with high alcohol yet still good level of acidity. The wine shows a mixture of red and black berried fruit with lovely brambly notes and spice, with a full body and fine ripe tannins following 12 months spent in oak. Either to enjoy now or keep for more years.

## Food

Perfect with red meats, including grilled lamb or pork, casseroles, wood pigeon, mature and hard cheeses.

### Technical Information

<b>Country</b>	France
<b>Region</b>	Bordeaux - St Emilion & Pomerol
<b>Grape(s)</b>	Merlot (90%) Cabernet Franc (10%)
<b>Type</b>	Red
<b>Style</b>	Luxurious
<b>Oaked Style</b>	Oaked
<b>Body Style</b>	Full bodied
<b>Sustainable</b>	Yes-sustainable practices

<b>Dry/Sweet Style</b>	Not applicable	
<b>Alcohol Content</b>	14%	
<b>Closure Style</b>	Cork	
<b>Organic/Biodynamic</b>	No	
<b>Allergens</b>	<b>Milk:</b>	No
	<b>Egg:</b>	No
<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b>	No
	<b>Vegan:</b>	No



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