



G

LA GAFFELIÈRE

EPISODE III

From the privacy of the vineyard emerges G de la Gaffelière. An exceptional and totally unique Chardonnay from 0.5 hectares on the clay-limestone southern slope of Saint-Émilion. Available in limited quantities, this wine reveals a rare alchemy between daring and delicacy. Like a well-kept secret, each bottle is the result of meticulous ageing.



VINEYARD

Area: 0,5 hectares
(Plot "Le Palat" on Château La Gaffelière's terroir)
Soil: Clay-limestone
100% Chardonnay

BLEND

100% Chardonnay
Vintages 2021, 2022 & 2023
Bottling July 2024

VITICULTURE

Agro-ecology, vegetation cover
HVE3 Certification
Vines trained on stakes
Biodynamic monitoring
Hand-picked harvest into crates

EPISODE III

Vintage 2021 & 2022 (1/3)

Wines stored for 12 months in a Wineglobe

Vintage 2023 (2/3)

Alcoholic fermentation 100% in barrels
75% in new barrels (Stockinger, Damy & Seguin Moreau)
50% malolactic fermentation in barrels and 50% without malolactic
Ageing: 9 months in barrels on lees.

Production: 1030 bottles and 90 magnums

This wine batch is non vintage because we want to emphasize the "revealing of terroir" characteristic of the Chardonnay. Thereby, G de La Gaffelière is a wine with a unique style.

DOMAINES
Cte de Malet Roquefort
DEPUIS 1705