







# **Château CANON LA GAFFELIERE 2011**

ST EMILION GRAND CRU - CRU CLASSE

### **OVERVIEW**

Château Canon La Gaffelière is located on the outskirts of the medieval town of Saint-Emilion, at the southern foot of the slope. Château Canon La Gaffelière is one of the oldest estates in Saint-Emilion and has had a fine reputation for over 150 years. In the 19th century, the estate was called La Gaffelière-Boitard, after its owner, Monsieur Boitard de la Poterie. The estate was acquired by Pierre Meyrat, the Mayor of Saint-Emilion, in 1953. After his death 1969, the château was sold once again and finally acquired by Joseph-Hubert von Neipperg in 1971. Starting in 1984, when Stephan von Neipperg took over the property, all the winery buildings were entirely renovated and new offices were constructed. Located on the Saint-Emilion Grand Cru appellation, the property has been ranked First Classified Growth upon the new classification of Saint-Emilion in 2012.

## **VINEYARD**

**Soil:** Clay-limestone and clay-sand at the foot of the slope

Surface: 20 hectares

Average age of the vineyard: 45 years

Grape varieties: 55% Merlot / 40% Cabernet Franc / 5% Cabernet

Sauvignon

#### **BLEND**

60% Merlot / 32% Cabernet Franc / 8% Cabernet Sauvignon

## MAKING PROCESS

Manual harvest in small crates. Sorted before and after destemming. No crushing. Classical vinification in thermo-regulated wooden vats for 18 to 26 days. Pneumatic pigeage (punching the cap). Malolactic fermentation and ageing in new barrels (801 to 100%) on the lees. Ageing for 15-20 months.

#### TASTING NOTE

"Espresso, plum, floral, truffle, licorice and chocolate mint are found in the aromas. On the palate, the wine is fresh, sweet, round and lush." - Wine Cellar Insider by Jeff LEVE - 92-93 Pts - Apr 2012

## **MATCHING FOOD**

Serve at 17-18°C with pheasant stuffed with foie gras, roasted pork tenderloin with young vegetables, or with fillet of beef and candied shallots. This wine will be perfect with dark chocolate desserts or with fine cooked meats.

## AGEING POTENTIAL

More than 15 years

#### **AWARDS**

Robert Parker / Erobertparker: 91 | Revue Du Vin De France: 2013-16 | Wine Spectator: 90 - 93 | Decanter: 14,25 | Bettane & Desseauve: 17 - 17,5 | Rene Gabriel / Bordeaux Total: 18 | Neal Martin / Wine Advocate: 89 - 91 | James Suckling: 90 - 91



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