CHÂTEAU
CHAPELLE D'ALIÉNOR
by LA GAFFELIÈRE
BORDEAUX SUPÉRIEUR

CHÂTEAU CHAPELLE D'ALIÉNOR

BY LA GAFFELIÉ
BORDEAUX SUPÉRIEUR
VINTAGE 2018



BLEND
80% Merlot et 20% Cabernet Franc

VITICULTURE
Simple guyot pruning.
The ranks are worked every two rows to promote rooting and the aeration of the soil.

DATE OF HARVEST
Merlot: September 11th-October 3rd
Cabernet Franc: October 3rd-6th.

VINIFICATION
Vinification by parcel in stainless-steel temperature-controlled tanks. Alcoholic fermentation with pumping over. Malolactic fermentation in tank.

AGING
In stainless steel tank, and 20% in one year barrel during 8 months

General Characteritics of the Vintage
Pruning in single and double Guyot according to the principles of integrated est methods, grass cover between rows, leaf removal and green harvest. Integrated farming. Hand picked into small crates.

Vinification
The grapes are kept for 12 hours in a cold room at 7°C (45°F) 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%)

Aging
14 months in barrel. 50% in new barrels (French oak). Three racking

General characteristics of the vintage
" The winter was very wet, so it was difficult to get into the vineyard before the beginning of April. Budburst occurred in early April. We escaped two hailstorms at the end of May. Flowering was accompanied by heavy rainfall, but fortunately, the fruit set was not much affected. Storms in June and July accentuated the pressure from mildew until véraison, which occurred at the end of July for the Merlot and during August for the Cabernet Franc. Early August saw a heatwave, with temperatures approaching 40°C (104°F), causing some blockage at the end of véraison. We had to do some thinning on the Cabernet Franc for ripening purposes by cutting out bunches showing delayed véraison. The high temperatures and the mild weather allowed for harvesting in good conditions. Cool nights and warm days favored finesse in the tannins."

ANALYTIC REPORT
14.5% vol., ph 3.56

Vineyard
AREA: 52 hectares (5.597 sq.ft.)
SOIL: Gravel / limestone / clay-limestone
PLANTINGS: 85% Merlot, 15% Cabernet Franc

GREEN PRACTICES
- Sustainable Practicing (Integrated Agriculture)