



Château MAGNAN LA GAFFELIÈRE

Saint-Émilion Grand Cru

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Appellation	Saint-Émilion Grand Cru
Area under vine	9.3 hectares (22.8 acres)
Soil types	Clay and sand
Vineyard grape varieties	70% Merlot - 25% Cabernet Franc 5% Cabernet Sauvignon
Viticulture	“Culture raisonnée” Soil tilling (4 ways) Cover cropping Vine growth management adapted to the climatic conditions
Harvest	Manual harvest
Winemaking	In thermo-regulated concrete & stainless-steel vats Gentle, controlled maceration & extraction
Aging	12 months in French oak barrels (30% new)

■ History

Château Magnan la Gaffelière traces its origins back to the 1770's. The owner at the time was a cooper at Château La Gaffelière, where he drew inspiration both for the name of his own vineyard and for the spirit of his wines. The production of Magnan la Gaffelière was sold to wine merchants of Libourne who assured the distribution of the wine through France and likely beyond.

Sister property of Clos La Madeleine, Saint-Émilion Grand Cru Classé, Château Magnan la Gaffelière enjoys the same attentive approach in the vineyard and in the cellar. The terroir of Magnan la Gaffelière combines veins of clay with sandier foothill parcels, producing a wine that is naturally delicate and generous.

Mr Hubert de Bouard de Laforest acted as viticultural and oenological consultant until 2017, when he was succeeded by the Ets. Jean-Pierre Moueix technical teams until 2021.

The wines of Château Magnan la Gaffelière are round, fruit-forward, charming and full-bodied, ideal companions to a variety of meat, poultry or cheese dishes.