CHÂTEAU G A B

GRAND VIN DE BORDEAUX

Fiche technique 2016

OWNER	Tom Sullivan
VINEYARD AREA	16 hectares (39,5 acres)
SOIL TYPES	Clay limestone
PLANTING DENSITY	6,600 vines per hectare
AVERAGE AGE OF THE VINES	36 years
CULTIVATION METHODS	Conversion into organic agriculture Mixte Guyot pruning method
SOIL MANAGEMENT	Permanent – Mechanical weeding
GRAPE VARIETIES	80% Merlot, 10% Cabernet Franc, 10% Cabernet Sauvignon
YIELD	35-40 hectolitres per hectare
HARVEST	Picking by hand using trays. The grapes are sorted in the vineyard and in the cellar.
WINE MAKING TECHNIQUES	The wine is made in concrete tank and in wooden vats where the caps are punched.
POST-FERMENTATION MACERATION	2 à 5 days
MALOLACTIC TRANSFORMATION	40% in new barrels / all new wood
BARREL AGEING	18 to 24 months in French oak barrels
ANNUAL PRODUCTION	80,000 bottles



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