



**CLOS CACHET**  
the finest French wines

# CHÂTEAU MAGNAN-LA-GAFFELIERE

## Saint-Emillion Grand Cru

### 2019

01

**Provenance:**

Saint-Emillion, Bordeaux

02

**Grape Variety:**

75% Merlot  
20% Cabernet Franc  
5% Cabernet Sauvignon

03

**Pairing:**

Eye fillet, slow-cooked roasts,  
tomato-based pasta and hard  
cheeses

04

**Serving:**

Temperature: 16°C



**Vineyard Cultivation:**

Château Magnan la Gaffelière can trace its origins back to the 1770s. 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. Château Magnan la Gaffelière enjoys an attentive approach in the vineyard and in the cellar. Mr Hubert de Bouard de Laforest consulted for the Château until its acquisition by Ets. Jean-Pierre Moueix in September 2017. Today, Magnan la Gaffelière is managed directly by Jean-Pierre Moueix's technical teams.



**Vinification:**

The wine spends 12 months in French oak barrels (30% new).



**Tasting Notes:**

Very compacted and dense with chewy and fine tannins. Full-bodied yet reserved and fine. Long finish. Big improvement here. 93-94 points, James Suckling (2016 review).



**Soil Type:**

Veins of clay with sandier foothill parcels



**Method:**

Sustainable

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**Trade Portal**

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