



CHÂTEAU CHAPELLE D'ALIÉNOR

BORDEAUX SUPÉRIEUR

VINTAGE
2022

In 2001, Aliénor and Alexandre de Malet Roquefort fell under the spell of a charming Chapel, located on the slopes of a magnificent vineyard not far from Saint-Émilion. The wines are made by the technical teams of Château La Gaffelière.



VINEYARD

Area : 75 hectares
Soil : Clay-gravel, clay-limestone
85% Merlot, 15% Cabernet Franc

VITICULTURE

Single guyot pruning
The ranks are worked every two rows to boost rooting and soil aeration
Stripping, thinning and grape sorting by density
Parcel selection

VINIFICATION

Plot-by-plot vinification in stainless-steel vats
Alcoholic fermentation with pumping over
Malolactic fermentation in vats

AGEING

In vats and 20% in barrels during 10 months

BLEND

80% Merlot, 20% Cabernet Franc

CHARACTERISTICS OF THE VINTAGE

The mild temperatures at the end of winter led to a precocious budding. The hot and dry season brought about great water stress to the plant but limited the sanitary risk. However, our vines are mostly on hillsides with clay soils, so those received sufficient water supply. The harvest was early: from the beginning of September for the downslopes vines. The month of September - very hot but marked by two rainy episodes – favored an optimum ripeness of merlots and a very aromatic expression of cabernets.