



CHATEAU LA GURGUE

MARGAUX APPELLATION

2019

THE HISTORY OF CHATEAU LA GURGUE'S VINEYARD IS ABOVE ALL A STORY OF INDEPENDENCE. THE PLOTS SURROUNDING IT BELONG TO THE FINEST PROPERTIES IN THE MARGAUX APPELLATION, INCLUDING CHATEAU MARGAUX ITSELF, WHICH HAD LONG COVETED CHATEAU LA GURGUE'S VINES.

CHATEAU LA GURGUE'S HISTORIC VINEYARD WAS PRESERVED, BUT IT HAD TO SHARE ITS INFRASTRUCTURE WITH ITS "BIG BROTHER" CHATEAU FERRIERE.

FOLLOWING FERRIERE'S EXAMPLE, CHATEAU LA GURGUE HAS CONVERTED ITS VINEYARD TO AGROECOLOGY AND OBTAINED ORGANIC AND BIODYNAMIC CERTIFICATION.

THESE CHANGES IN VINE-GROWING AND WINEMAKING PRACTICES HAVE MADE IT POSSIBLE TO REVEAL THE QUALITY OF THIS PROPERTY AND THE BEAUTY OF THE PLOTS THAT MAKE IT UP.

« A FULL-BODIED WITH FINE, DUSTY TANNINS AND A LONG, NOTABLE FINISH.»

JAMES SUCKLING
93/94 Pts

« DEEP AND PLIANT, THE 2019 HAS A LOT TO OFFER. »

VINOUS
90/93 Pts

« A DENSELY TEXTURED WINE THAT CELEBRATES THE GREAT REVIVAL OF THIS ESTATE»

WINE ENTHUSIAST
92-94 Pts

« INCROYABLEMENT CHARNU ET BIEN STRUCTURÉ»

VINUM
16/20 Pts

THE VINEYARD

10 hectares of deep gravels and coarse sands on limestone. In the hearth of Margaux appellation.

THE VINIFICATION

Plot vinification.
Alcoholic fermentation with natural yeasts.
Pumping over of half a volume per day for gentle extraction.
3 weeks of maceration.
Vinification at temperature below 24 degrees.

THE BLEND

54% Cabernet-sauvignon 40% Merlot 6% Petit verdot

THE CULTURAL PRACTICES



THE AGEING

12 months ageing
60% In new oak barrels, 1 and 2 wines barrels
40% In ovoid tanks

THE TEAM

Owner : Claire VILLARS-LURTON
Technical director: Gérard FENOUILLET
Enologist consultant: Éric BOISSENOT

