



CHATEAU LA GURGUE

APPELLATION MARGAUX

2016

THE HISTORY OF THE CHÂTEAU LA GURGUE VINEYARD IS ABOVE ALL A HISTORY OF INDEPENDENCE. THE SURROUNDING PLOTS ARE THOSE OF THE GREATEST GROWTHS OF THE MARGAUX APPELLATION, INCLUDING CHÂTEAU MARGAUX ITSELF, WHICH COVETED THE VINES OF CHÂTEAU LA GURGUE FOR A LONG TIME.

THE VINEYARD OF CHÂTEAU LA GURGUE HAS BENEFITED FROM THE TECHNICAL FACILITIES AND EXPERTISE OF THE TEAM AT CHÂTEAU FERRIÈRE, THIRD GRAND CRU CLASSÉ IN 1855. FOLLOWING THE EXAMPLE OF FERRIÈRE, THE VINEYARD OF CHÂTEAU LA GURGUE IS MANAGED ORGANICALLY, BIODYNAMICALLY AND AGROECOLOGICALLY.

THESE CHANGES IN VITICULTURAL AND WINE-MAKING PRACTICES HAVE MADE IT POSSIBLE TO REVEAL THE QUALITY OF THIS VINTAGE AND THE BEAUTY OF THE PARCELS THAT MAKE IT UP.

« TIGHT AND CHEWY WITH CURRANT AND BLUEBERRY CHARACTER. MEDIUM BODY, A LOVELY CENTER PALATE AND A SUBTLE FINISH. »

JAMES SUCKLING
93-94 Pts

« LIGHTISH IN WEIGHT BUT QUITE LUSCIOUS IN TERMS OF RIPENESS. FLORAL TOP NOTE. PRETTY AND MARGAUX. »

JANCIS ROBINSON
16,5 Pts

VINEYARD

10 hectares

Deep gravel on calcareous marl.
In the heart of the Margaux appellation.

VINIFICATION

Plot by plot vinification
Alcoholic fermentation with natural yeasts.
Pumping overs of half a volume per day for a soft extraction.
3 weeks of maceration.
Vinification in temperature lower than 24 degrees

BLENDING

52%	45%	3%
Cabernet sauvignon	Merlot	Petit verdot

CULTURAL PRACTICES



In conversion

AGEING

12 months aging with :

20 %	40 %
in new oak barrels and barrels of 1 and 2 wines	in ovoïde tanks

THE TEAM

Owner : Claire VILLARS-LURTON
Technical director : Gérard FENOUILLET
Consulting oenologist : Éric BOISSENOT

