



CHATEAU LA GURGUE

APPELLATION MARGAUX

2017

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.

« THIS IS A REALLY BEAUTIFUL WINE WITH A CLARITY THAT DELIVERS GORGEOUS DARK FRUIT AND FIRM AND SILKY TANNINS. LONG AND POLISHED. »

JAMES SUCKLING
92 Pts

« A POWERFUL, PLEASANTLY RUSTIC MARGAUX WITH LOVELY DEPTH AND TEXTURE. »

VINOUS
88-92 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

46% Cabernet sauvignon	50% Merlot	4% Petit verdot
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CULTURAL PRACTICES



In conversion *In conversion*

AGING

12 months aging with :
20 % in new oak barrels and barrels of 1 and 2 wines 40 % In ovoid tanks

THE TEAM

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

