CHÂTEAU LA GURGUE In few words...

10 hectares vineyard in the heart of the **Margaux appellation**. The plots are contiguous to the Château Margaux vineyard.

Historically the parcels of the Château La Gurgue come from **3 Grands Crus Classés** (Malescot St Exupéry, Lascombes and Rauzan Gassies)

A Château owned by three generations of women.

Claire's mother, Bernadette Merlaut Villars, who took over the property in 1978 following Madame Horrière, Claire is thus the 3rd generation of female owner of Château La Gurgue.

Doubly biodynamic certified by Demeter and Biodyvin.

The Château is certified in Organic Agriculture (AB) in 2016 and biodynamic in 2018 (Demeter and Biodyvin).

Bio-diversification of soils, thanks to the development of practices in **agroecology and agroforestry**.

The wine of Château La Gurgue benefits from **the infrastructures and know-how of Château Ferrière**'s team, 3rd Grand Cru Classé from 1855.



CHÂTEAU LA GURGUE 2021

Margaux Appellation

« LA GURGUE 2021 REVEALS A GREAT DRINKABILITY WITH A NICE INTENSITY OF THE FRUIT AND ROUND TANNINS THAT WILL ALLOW WINE LOVERS TO ENJOY IT OVER THE DECADE ».

GÉRARD FENOUILLET – TECHNICAL DIRECTOR





CHÂTEAU LA GURGUE 2021

THE VINEYARD

10 hectares of deep gravels and coarse sands on limestone. In the heart 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.



Tasting comments

THE CULTURAL PRACTICES







THE BLEND

54% 27% Cabernet Merlot sauvignon

19% Petit-verdot

THE AGEING

12 months ageing: 60% in barrels 40% in ovoid vats

THE AUEINU

THE TEAM

Owner: Claire VILLARS-LURTON
Technical production: Gérard FENOUILLET
Œnologist consultant: Éric BOISSENOT

