



CHATEAU LA GURGUE

APPELLATION MARGAUX

2014

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.

« SOLID, WITH A BRAMBLY EDGE TO THE BLACKBERRY, PLUM AND CHERRY FRUIT, WHILE HINTS OF SAVORY AND SINGED JUNIPER FILL IN THE FINISH. SHOWS RANGE AND ENERGY. »

WINE SPECTATOR
88-91 Pts

« LOTS OF CURRANT AND BLACKBERRY CHARACTER. HINTS OF ROSE PETALS. FULL BODY, A SOLID CORE OF FRUIT, JUICY TANNINS AND A LONG AND FLAVORY FINISH. »

JAMES SUCKLING
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

44%
Cabernet
sauvignon

48 %
Merlot

8%
Petit
verdot



CULTURAL PRACTICES



In conversion

AGEING

12 months aging with:

25 %	35 %	40 %
In new barrels	en barriques d'un et deux vins	en cuves ovoïdes

THE TEAM

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