



# CHATEAU LA GURGUE

APPELLATION MARGAUX

# 2015

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.

« A MUSCULAR AND TONED 2015 WITH FIRM AND CHEWY TANNINS, POLISHED TEXTURE AND A FLAVORY FINISH. SHOWS PANACHE. MAY BE EVEN BETTER THAN THE EXCELLENT 2009 ? »

**JAMES SUCKLING**  
**93-94 Pts**

« AN OPEN BOUQUET, WITH NOTES OF RIPE GRAPES THAT SPARKLE, JOINED BY RED FRUITS, STEWED ON HONEY AND RAISINS. IT IS ALWAYS A PLEASURE. »

**WEINWISSER, RENÉ GABRIEL**  
**17 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

62%  
Cabernet  
sauvignon

32 %  
Merlot

6%  
Petit  
verdot



## CULTURAL PRACTICES



In conversion



In conversion

## AGEING

12 months aging with :

20 % in new oak  
barrels and barrels of 1  
and 2 wines

40 %  
In ovoïd  
tanks

## THE TEAM

Owner: Claire VILLARS-LURTON

Technical director: Gérard FENOUILLET

Consulting oenologist: Éric BOISSENOT