



CHATEAU LA GURGUE

MARGAUX APPELLATION

2020

« THE 2020 VINTAGE IS A GREAT MÉDOC VINTAGE. THE BERRIES WERE SMALL, THE SKINS THICK AND THE JUICES CONCENTRATED. THE SUMMER WAS PARTICULARLY DRY AND SUNNY. LA GURGUE 2020 HAS A BEAUTIFUL FRESHNESS AND A CRAZY CHARM! »

CLAIRE VILLARS-LURTON, THE OWNER

« FULL-BODIED AND VERY JUICY. »
JAMES SUCKLING
93/94 Pts

« PLUSH, SILKY AND VOLUPTUOUS, THE 2020 IMPRESSES RIGHT OUT OF THE GATE. »
ANTONIO GALLONI
90/92 Pts

« A WINE WITH A GREAT DENSITY, COMPLEXITY AND CONCENTRATION. »
BERNARD BURTSCHY
91-92 Pts

« ..PLENTRY OF CHARM AND FINESSE »
JANCIS ROBINSON
16+/20 Pts

THE VINEYARD

10 hectares of deep gravels and coarse sands on limestone.
In the hearth 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 and temperature below 24 degrees.

THE BLEND

45%	32%	23%
Cabernet- sauvignon	Merlot	Petit Verdot



THE CULTURAL PRACTICES



THE AGEING

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

THE TEAM

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