



CHATEAU LA GURGUE

MARGAUX APPELLATION

2018

THE HISTORY OF CHÂTEAU LA GURGUE'S VINEYARD IS ABOVE ALL A STORY OF INDEPENDENCE. THE PLOTS SURROUNDING IT BELONG TO THE FINEST PROPERTIES IN THE MARGAUX APPELLATION, INCLUDING CHÂTEAU MARGAUX ITSELF, WHICH HAD LONG COVETED CHÂTEAU LA GURGUE'S VINES.

CHÂTEAU LA GURGUE'S HISTORIC VINEYARD WAS PRESERVED, BUT IT HAD TO SHARE ITS INFRASTRUCTURE WITH ITS "BIG BROTHER" CHÂTEAU FERRIÈRE.

FOLLOWING FERRIÈRE'S EXAMPLE, CHÂTEAU LA GURGUE HAS CONVERTED ITS VINEYARD TO AGROECOLOGY AND OBTAINED ORGANIC AND BIODYNAMIC CERTIFICATION.

THESE CHANGES IN VINE-GROWING AND WINEMAKING PRACTICES HAVE MADE IT POSSIBLE TO REVEAL THE QUALITY OF THIS PROPERTY AND THE BEAUTY OF THE PLOTS THAT MAKE IT UP.

« ONE OF THE LITTLE JEWELS OF MARGAUX. »

VINOUS
93 Pts

« POWERFUL YET FRESH. »

JAMES SUCKLING
94 Pts

« AROMATIQUE, TRÈS ÉLÉGANTE, D'UNE GRANDE FINESSE. »

BERNARD BURTSCHY
92 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 at temperature below 24 degrees.

THE BLEND

57%	35 %	8%
Cabernet Sauvignon	Merlot	Petit Verdot

THE CULTURAL PRACTICES



THE AGEING

12 months ageing:

60 %	40 %
In new oak barrels and barrels of one and two wines	In ovoid vats

THE TEAM

Owner : Claire VILLARS-LURTON
Technical director: Gérard FENOUILLET
Enologist consultant: Éric BOISSENOT