

# COMMERCIAL & TECHNICAL ARGUMENTATION

## CHÂTEAU LA GURGUE

### VINTAGE 2024



#### INTRODUCTION TO THE 2024 VINTAGE

##### THE VINTAGE IN A WORD

The light and fragrant fruit.

##### A WORD FROM CLAIRE VILLARS-LURTON

*"The gentle extraction during vinification allowed us to preserve the freshness of the fruit offered by this vintage, making Château La Gurgue 2024 a wine of immediate pleasure."*

#### KEY FACTS ABOUT CHÂTEAU LA GURGUE 2024

- **15% Petit Verdot** in the blend, bringing a spicy touch to the balance of this fruity wine.
- **75% of the blend aged in demi-muids and large oak vats**, preserving the fruit's vibrant freshness.
- **100% of the 12 hectares** at Château La Gurgue have been farmed using agroecology since 2012. The vineyard is also certified organic and biodynamic (Demeter and Biodyvin).

#### SELLING POINTS OF THE 2024 VINTAGE

##### THE RARE EXPRESSION OF A LIVING MARGAUX

Born from a challenging vintage, Château La Gurgue 2024 is the fruit of over ten years of committed, regenerative viticulture. This wine is rare, precious, and carries a distinctive brightness — that of fresh, vibrant fruit ready to be enjoyed now.

##### THE AIRY FRUITINESS OF CHÂTEAU LA GURGUE 2024

From the very first sip, this Margaux delights with its smoothness, drinkability, and airy freshness. A lively wine, marked by juicy black fruit and a subtle spicy note thanks to the 15% Petit Verdot.

Its aging, mostly in demi-muids and large oak vats, beautifully preserves the purity of the fruit for immediate enjoyment.

Accessible from **2027**, this vintage invites wine lovers to rediscover Margaux in its most fruity and energetic form. Discerning connoisseurs will discover a new facet of the appellation, while those seeking freshness will find the perfect entry point into the world of fine organic and biodynamic wines.



## **TECHNICAL INFORMATION – VINTAGE 2024**

### **THE VINEYARD**

12 hectares of deep gravel soils on limestone marl, located in the heart of the Margaux appellation.

### **HARVEST DATES**

From September 25 to October 8, 2024.

### **BLEND**

- 60% Cabernet Sauvignon
- 25% Merlot
- 15% Petit Verdot

### **VINIFICATION**

Parcel-based vinification. Alcoholic fermentation with indigenous yeasts from the vineyard. Gentle, low-extraction process. Maceration at low temperatures between 22°C and 24°C. 3 weeks of vatting. No additives used during vinification.

### **AGING**

12 months total:

- 45% in demi-muids
- 30% in large oak vats
- 25% in barrels

### **YIELD**

12 hl/ha

## **TASTING NOTES – VINTAGE 2024**

**Commentary:** A radiant and refined wine, with aromas of crushed raspberry, orange, and dark chocolate. The palate is fresh and crunchy, with fine, well-balanced tannins, vibrant tension, and a long, elegantly stretched finish.

- **Appearance:** Deep, bright ruby
- **Nose:** Raspberry, gentle spices
- **Palate:** Fresh and crisp, supported by fine tannins, lively, with a long, elegant, and perfectly balanced finish