

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