



CHÂTEAU LA GURGUE

2024

Margaux appellation

THIS VINTAGE WAS MARKED BY CONTRASTING WEATHER CONDITIONS, OFFERING BOTH CHALLENGES AND OPPORTUNITIES FOR THE VINES. A MILD AND EXCEPTIONALLY RAINY WINTER HELPED RESTORE GROUNDWATER RESERVES, PROMOTING EARLY BUDBURST WITHOUT FROST. THE HUMID SPRING REQUIRED INCREASED VIGILANCE FROM BOTH OUR VINES AND WINEMAKERS, DUE TO MILDEW PRESSURE THAT ONLY EASED AT VERAISON. THE EXCESS WATER WAS EFFECTIVELY ABSORBED THANKS TO THE PLANT COVER WITHIN OUR PLOTS. SUMMER, WITHOUT EXCESSIVE HEAT, FAVORED A BEAUTIFUL SYNTHESIS OF POLYPHENOLS, ALLOWING FOR AROMATIC CONCENTRATION. MEANWHILE, COOL NIGHTS REINFORCED THE BALANCE OF THE WINES. FINALLY, THE HARVEST, PUNCTUATED BY ALTERNATING STORMS AND SUNNY DAYS, ALLOWED US TO PICK EACH PLOT AT OPTIMAL RIPENESS. CHÂTEAU LA GURGUE 2024 THUS REVEALS A BEAUTIFUL FRESHNESS OF FRUIT, WITH A MODERATE ALCOHOL LEVEL.

91-92 Pts
JAMES SUCKLING

92 Pts
VINBLADET

90-92 Pts
VINOUS

THE VINEYARD

12 hectares of deep gravels
and coarse sand of limestone.
In the heart of Margaux
appellation.

THE YELD

12 hl / ha

THE VINIFICATION

Plot vinification. Acoholic
fermentation with natural yeasts
(from the vineyard). Gentle
extraction. Maceration at a
temperature between 22°C and
24°C. 3 weekd of maceration.
No input during all the
vinification.



THE CULTURAL PRACTICES



Agroecology.

THE BLEND

60 % Cabernet Sauvignon
25 % Merlot
15 % Petit Verdot

THE AGEING

12 months:
45% in demi-muids,
30% in foudres,
25% in barrels.

THE TEAM

Owner : Claire VILLARS-LURTON
Technical Director: Gérard FENOUILLET
Oenologist consultant: Eric BOISSENOT