



CHÂTEAU LA GURGUE

2025

Margaux Appellation

The 2025 vintage gained momentum as early as spring, with an early and uniform budburst of the Merlots, setting a steady vegetative pace. Although the potential yield was limited by the floral initiation of 2024, summer conditions—marked by arid heat—favored an exceptional concentration of the berries and optimal polyphenol synthesis, producing small grapes of great density.

The turning point of the ripening process occurred thanks to timely rainfall in late August, which was essential for preserving aromatic freshness and refining the skin structure. This dynamic allowed for a very early harvest, starting on September 4th for the Merlots and September 8th for the Cabernet Sauvignons, sealing a perfect balance. Despite significantly low yields, the phenolic precision, tannin ripeness, and complexity of this vintage already mark it as one of the greats.

THE VINEYARD

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

THE YIELD

22 hl / ha

THE VINIFICATION

Plot vinification. Gentle extractions with temperature maintained at 24°C. Maceration at a temperature between 23°C and 25°C, 18 days of fermentation on the skins.

No input during all the vinification.



THE CULTURAL PRACTICES



From Demeter grapes.

THE BLEND

55 % Cabernet Sauvignon
36 % Merlot
9 % Petit Verdot

THE AGEING

11 months:
50% in ovoid concrete vats and amphorae,
50 % in demi-muids and foudres.

THE TEAM

Owner : Claire VILLARS-LURTON
Technical Director: Charles DE RAVINEL
Oenologist consultant: Eric BOISSENOT

Harvest dates :

From September 4 to 20, 2025.

pH : 3,69

Alcohol : 12,70 %