



CHÂTEAU LA GURGUE
VINTAGE 2022

Dear friends,

I am happy to present the vintage 2022 of Château La Gurgue. A greedy wine with a juicy fruit. Round and well-integrated tannins. A beautiful tension on the palate.

A great vintage without a doubt that we owe to the resilience of our vines, which suffered from a particularly dry and hot spring and summer.

Once more, 2022 illustrates the beneficial impact of our biodynamic and regenerative viticulture practices.



The soil has retained freshness due to the cover crops in the vineyard. Moreover, at the soil level, the extensive mycorrhizal networks have enabled us to find water but above all to distribute it efficiently to our vines, preserving them from the extreme weather conditions of 2022.

Château La Gurgue is also one of the very few vineyards to be certified biodynamic, not only in the vineyard but also in the cellar. We avoid all inputs during the vinification process, we make our own yeast and we limit the addition of sulphur to a strict minimum. Half of the wine is aged in barrels and the other half in ovoid concrete vats and amphorae.

These practices and requirements encourage the encounter between the vine and its terroir, revealing it on the tasting.

Château La Gurgue 2022 thus expresses the minerality of its terroir and the brightness of its fruit.

The petit Verdot (3 hectares mostly from mass selections and planted on fine gravels), which represents 17% of the blend, expresses itself in finesse, with power and spicy notes.

A singular vintage which has charmed the critics. It has notably received a very nice score from James Suckling, with a 93-94/100 !

Finally, I would like to express our support once again.

You all now have access to our distribution summaries, as well as to our support tools. Please note that we will remain at your side operationally to ensure the development and the territorial deployment of Château La Gurgue.

We wish you all the best,
Claire Villars-Lurton.





JAMES SUCKLING, 93-94 PTS

« Very fine and fruity. Precise and focused. »

CHATEAU LA GURGUE
TERRE DE VINS, 93 PTS

« La démonstration de l'élégance et de la volupté. »

FALSTAFF, PETER MOSER, 92 PTS

« Baies des bois, tanins intégrés, notes minérales-salées et fine douceur fruitée. »

JEAN-MARC QUARIN, 92 PTS

« Bouche moelleuse à souhait, avec une énergie propre à ce terroir gravelo-sableux. C'est long et très bon. »

ADRIAN VAN VELSEN, 91-93 PTS

« Haut niveau ! »

ALEXANDRE MA, 91-92 PTS

« The fruitiness and acidity exhibit pure and smooth characteristics. »

PACKAGING VINTAGE 2022*



A SHORT CAPSULE REMINISCENT OF THE GREAT WINES OF BORDEAUX

THE HISTORICAL LABEL OF CHÂTEAU LA GURGUE WITH ITS OLD COAT OF ARMS.

THE ORIGINAL TEXT OF LA GURGUE EXPLAINING ITS HISTORY AND THE TAKEOVER BY THE FAMILY OF CLAIRE VILLARS-LURTON

THE COAT OF ARMS OF CHÂTEAU LA GURGUE

As a central element of the label, the coat of arms is framed by two heraldic lions, symbols of the kingdom of Judah, where the priests were the noble class.

This historic coat of arms also incorporates a neo-Gothic tower, which refers to the existing one on the property. The duck symbolises union and marital bliss.

At the end of the 18th century, the most valuable things went to the church and this was the case with the plots of Château La Gurgue. Its heraldic coat of arms, a symbol of the nobility and moreover of priestly families, was inspired by its membership of the priory of the parish of Margaux.

« BY CHOOSING THE HISTORICAL LABEL I WISH TO GIVE BACK TO CHÂTEAU LA GURGUE ITS LETTERS OF NOBILITY. »
CLAIRE VILLARS-LURTON

* New label since Château La Gurgue vintage 2021

PACKAGING VINTAGE 2022*



A CARBOARD BOX, 6 BOTTLES
responding to our environmental
commitment



OPTIONAL WOODEN BOX, 6 BOTTLES (2x3)
Extra charge: 85 cts / bottle

CHÂTEAU LA GURGUE 2022

THE VINEYARD

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

THE CULTURAL PRACTICES



BIODYVIN

THE VINIFICATION

Plot vinification. Alcoholic fermentation with natural yeasts (from the vineyard).

Gentle extraction, at a temperature below 25°C. 3 weeks of maceration. No input during all the vinification.



THE BLEND

53% Cabernet-Sauvignon
30% Merlot
17% Petit Verdot

THE AGEING

12 months:
15% in new oak barrels
35% in barrels of one wine
35% in ovoid concrete tanks
15% in amphorae

THE TEAM

Owner:
Claire Villars-Lurton
Technical Director:
Gérard Fenouillet
Oenologist Consultant:
Éric Boissenot

HARVEST DATES

Merlot from September 9th to 12th
Cabernet-Sauvignon from September 16th to 30th
Petit Verdot around September 20th

THE YIELD 25 hecto / ha

ALCOHOLIC DEGREE 12,9% (v/v)

PH 3,60