

Dear friends,

Who would have thought that after such a complicated spring and summer (frost, sagging, cold, mildew...), the vintage 2021 of CHÂTEAU LA GURGUE would be so seductively deep and full of life?

At the end of a splendid month of September, the result is there: a very good vintage, with a lot of character.

This difficult year reveals once again the crucial importance of the terroir, and confirms our technical orientations which aim to respect and enhance it.



CHÂTEAU LA GURGUE 2021 is a DEMETER certified wine and the logo appears on its label. We avoid all inputs during the winemaking process (we prepare our own leaven) and the addition of sulfur is very limited (almost half of a conventional wine).

Biodynamics links the vines to the terroir, revealing it on tasting: thus **Château La Gurgue preserves the brilliance of its fruit and shows a unique character**.

It is in less sunny vintages such as 2021 that biodynamics allows our grapes to approach the excellence of the greatest years.

It was a challenging vintage, which put the technical team to the test and we are proud to be "a flamboyant and generous Margaux, which will delight many admirers" according to Antonio Galloni (Vinous).

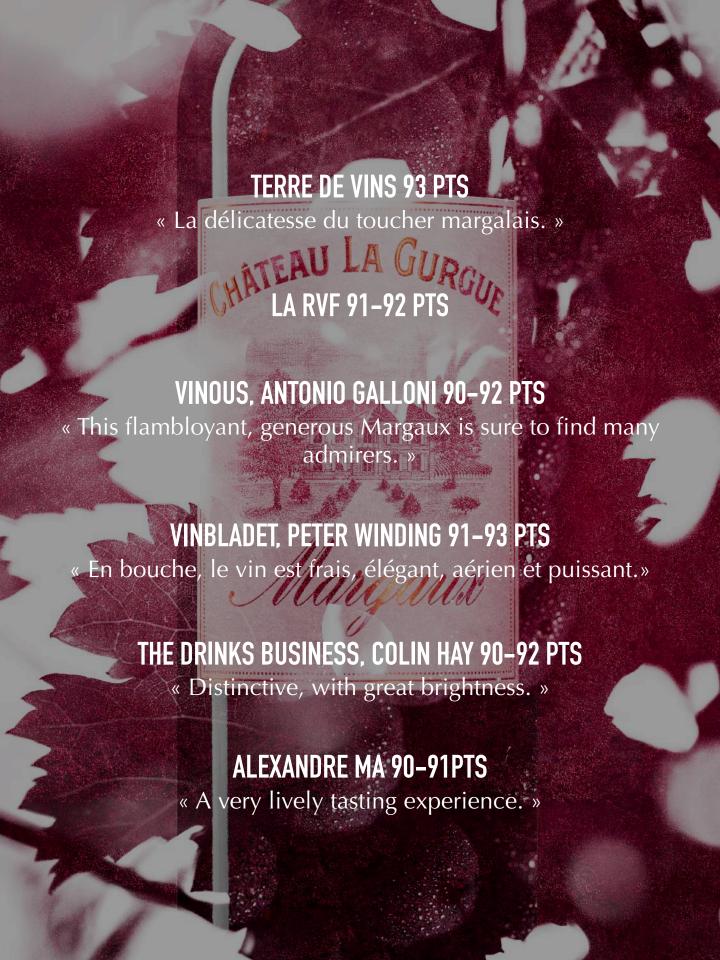
Finally, I would like to express our support once again.

You all now have access to our distribution summaries, as well as to our support tools, which we are continuing to develop.

We remain at your side to ensure the development and territorial deployment of our properties.

Claire Villars-Lurton.





NEW PACKAGING, VINTAGE 2021*



A NEW CARBOARD BOX, 6 BOTTLES (2x3)



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

^{*}These new packaging will be available from the delivery of the vintage 2021.

CHÂTEAU LA GURGUE 2021

THE VINEYARD

10 hectares of deep gravels and coarse sands on limestone. In the heart of Margaux appellation.

THE VINIFICATION

Plot vinification.

Alcoholic fermentation with natural yeasts.

Pumping over of half a volume per day for gentle extraction.

3 weeks of maceration.

Vinification at temperature below 24 degrees.



THE TEAM

THE CULTURAL PRACTICES





ALCOHOLIC DEGREE

12,9% (v/v)

THE BLEND

54% 27% Cabernet Merlot sauvignon

> 19% Petit-verdot

THE AGEING

12 months ageing: 60% in barrels 40% in ovoid vats

Owner: Claire VILLARS-LURTON Technical production: Gérard FENOUILLET Œnologist consultant: Éric BOISSENOT