

CHÂTEAU LA GURGUE

MARGAUX

Technical sheet
Vintage 2019

The history of Château La Gurgue is closely linked to the village of Margaux. Successively, two owners of the vineyard raced for the Town Hall of Margaux and won. The first was a wealthy Portuguese banker, Mr. Peixotto. In 1871, he added to the vineyard some beautiful lands, which were located around the Parish of Margaux. Later, another mayor of Margaux, Mr Camille Lenoir became the owner of Château La Gurgue. He gave his name to the Château and enriched it with some valuable plots surrounded by the vineyard of Château Margaux. They are located at Curton, on the best croups of Margaux. The Château then returned to its original name "La Gurgue", which is a locality of the village.

Claire VILLARS LURTON is the architect of this revival. Year after year, she works with the upmost delicacy to express in her wine the unique terroir of Château La Gurgue.

The wine is made in the winery of Château Ferrière and it benefits from the know-how and the facilities of the third Classified Growth. Like the other vineyards of the family, Château La Gurgue is certified Organic and in biodynamics.

Owner	Claire Villars Lurton
Production Manager	Gérard Fenouillet
Winemaking consultant	Eric Boissenot
Soil	Deep gravels and coarse sands on limestone
Plantation	50 % cabernet sauvignon , 45 % merlot and 5 % petit verdot
Average age of the vineyard	30 years old
Density	6500 to 10 000 plants / ha
Yield	30 hl/ha
Vine growing	Biodynamics farming
Harvest	Hand picking
Vinification	In concrete and stainless steel vats. Plot selection
Blending	54 % cabernet sauvignon, 40 % merlot and 6 % petit verdot
Ageing	In French oak barrels and egg shape concret vats during 12 months. 20 % of new oak
Conservation	15 years

Certified



In conversion to



CHARACTERISTICS OF THE VINTAGE

Each vintage is unique, it goes without saying, but in 2019 nature offered us a very singular scheme in terms of our history.

The 2019 vintage combines strong climatic moments with long periods of very hot weather, in June, July, August but also in September or with small humid periods. As at the beginning of June, the flowering period was cut in half with a very good start and finally a unusual sagging during the berry set.

The vintage is clearly marked with the seal of heat and dryness. We could relate the fact as if we had harvested two vintages in one: on the one hand breathless merlots, having undergone the dryness and the heat with very ripe grapes marked by potential degrees except norm and on the other hand, fresher cabernets sauvignon, invigorated by the few rains of the last ten days of September and which expressed a more classic character, well known in Médoc.

In the end, very confusing, it was impossible for us, wine-growers to give a correct estimate of the yields, as it was impossible to truly describe it before starting the blending. What will it look like we said to ourselves? The quality of the wines of 2019 evokes two worlds which wonderfully; an extraordinary assembly experience for a combination of divine, dense and generous fruits. They were delicately balanced by tight and tasty tannins.

Eric Boissenot, Oenologue

TASTING NOTES

The vintage is characterized by the elegance of the tannins, thanks to an exceptional back season where hot days alternated with cool nights. Chateau La Gurgue is marked by an exuberant nose of black fruits, the wine is full with a nice finish and lots of freshness.