

CHÂTEAU LA GURGUE

MARGAUX . CRU BOURGEOIS

FACTSHEET

Vintage 2010

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 utmost delicacy to express in her wine the unique terroir of Château La Gurgue.



Owner	Claire VILLARS LURTON
Production manager	Gérard FENOUILLET
Winemaking consultant	Eric BOISSENOT
Surface of vineyard	10 hectares
Soil	Deep gravels and coarse sand on limestone
Plantation	50% cabernet sauvignon, 45% merlot and 5% petit verdot
Average age of vineyard	30 years old
Density	10 000 plants/ha
Yield	800 g/plant
Vine growing	Traditional
Harvest	Hand picking with main sorting on the plan and additionnal sorting on table
Vinification	Traditional Bordeaux style. In concrete and stainless steel tanks. Temperature control
Fermentation on skins	18 to 22 days
Blending	58% cabernet sauvignon, 40% merlot and 2% petit verdot
Aging	In oak barrels during 12 months. 25% of new barrels
Production	40 000 bottles
Conservation	From 5 to 25 years

CHARACTERISTICS OF THE VINTAGE

Overall, the winter of 2010 was cold and dry. The flowering of cabernet sauvignon was also rapid thanks to a perfect weather (hot and dry). However, some rains would cause the sagging of the merlot. The berries changed color rapidly but the maturation was slow and steady through the warm days and cool nights. Finally, the grapes were harvested in ideal weather conditions at their optimal maturity. At the approach of the harvest, the level of maturity of the compounds reflected the exceptional weather conditions of 2010. This vintage rises to the level of the great vintages of reference (2000, 2005 and 2009). The wines are very colorful, powerful, with an excellent balance of acid / alcohol / tannin. The maturity is exceptional, especially as regards the accumulation of tannins, sugars and aromatic freshness. It is a great year with an excellent aging potential.

ERIC BOISSENOT'S COMMENTS, THE OENOLOGIST

2010 bis repetita place: a great vintage that Nature offers us one more time. He can rub his big brother the 2009 without paling. This vintage is however different by his very straight style. The wine is at the same time warm and sensuous. It has a real harmony between power and finesse with a tone of classicism in a frame of velvet.