CHÂTEAU LA GURGUE In few words...

10 hectares vineyard in the heart of the **Margaux appellation**. The plots are contiguous to the Château Margaux vineyard.

Historically the parcels of the Château La Gurgue come from **3 Grands Crus Classés** (Malescot St Exupéry, Lascombes and Rauzan Gassies)

Three generations of women at the head of the Château.

Claire's mother, Bernadette Merlaut Villars, who took over the property in 1978 following Madame Horrière, Claire is thus the 3rd generation of female owner of Château La Gurgue.

Doubly biodynamic certified by Demeter and Biodyvin.

The Château is certified in Organic Agriculture (AB) in 2016 and biodynamic in 2018 (Demeter and Biodyvin).

Bio-diversification of soils, thanks to the development of practices in agroecology and agroforestry.

The wine of Château La Gurgue benefits from **the infrastructures and know-how of the Château Ferrière** team, 3rd Grand Cru Classé from 1855.



CHÂTEAU LA GURGUE

2020

Margaux Appellation

« The 2020 vintage is a great Médoc vintage. The berries were small, the skins thick and the juices concentrated. The summer was particularly dry and sunny.

LA GURGUE 2020 HAS A BEAUTIFUL FRESHNESS AND A CRAZY CHARM! »

CLAIRE VILLARS-LURTON — THE OWNER





THE VINEYARD

10 hectares of deep gravels and coarse sands on limestone. In the hearth 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.



Tasting comments

THE CULTURAL PRACTICES







THE BLEND

45% 32% Cabernet Merlot sauvignon

23% Petit-verdot

THE AGEING

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

THE TEAM

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

