



I de attances de la concession de la concession de la participación de la concessión de la concession de la concessión de la concessión entrescolormente startice de la concessión de la concessi

THE VINEYARD 12 hectares of deep gravels and coarse sand on limestone.

In the heart of Margaux appellation.

THE YIELD

25 hecto / ha

THE VINIFICATION

# CHÂTEAU La gurgue

Margaux Appellation

# 2022

# CHATEAU LA GURGUE

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. Adargatika - Induction & La Conce, for a concerner to some - Statement & La Conce, for a COL, a concels report - Statement and the Concerner of COL, a concels report - Statement and the Concerner of Col, a concels report - Statement and the Concerner of Col, a concels report - Statement and the Concerner of Col, a concels report - Statement and the Concerner of Concerne of Concerne of Concerner of Concerner of Concerner of

### THE CULTURAL PRACTICES



Agroecological practices

### 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: Eric Boissenot

## **Harvest Dates**

Merlot : From September 9th to 12th of 2022 Cabernet-Sauvignon : From September 16th to 30th of 2022 Petit verdot : Around September 20th of 2022

> S G&C LURTON

**pH**: 3,60 **Alcool**: 13,25%