

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. 2016 is the first vintage certified Organic and now it is being converting to biodynamics farming.



Owner	Claire VILLARS LURTON
Production manager	Gérard FENOUILLET
Winemaking consultant	Eric BOISSENOT
Surface of the vineyard	10 hectares
Soil	Deep gravels and coarse sands on limestone
Plantation	50% cabernet sauvignon, 45% merlot, 5% petit verdot
Average age of vineyard	30 years
Growing	Organic certified and in conversion to biodynamics farming
Harvest	Hand picking. Main sorting on the plant and additional sorting on table
Vinification	Traditional in concrete and wood vats. Plots selection
Blending	46 % Cabernet Sauvignon, 50 % Merlot, 4 % Petit Verdot
Aging	In oak barrels during 12 months. New ones at 20 %.
Conservation	3 to 15 years



CHARACTERISTICS OF THE VINTAGE

Winter had experienced one of the largest rainfall deficits since 2000. As for the temperatures, there is a contrast between the first part of the winter which was cold and the second part with very mild temperatures. This tempered the budburst which was still relatively early.

April was marked by a frost episode of a rare intensity. Temperatures reached negative values, inflicting particularly severe damages on the vineyard. The plots on the ridges, plateaus and near the Gironde have been spared. After this episode, the precocity of vegetative growth was accentuated thanks to the very mild temperatures. The bloom was fast and the berry setting was excellent.

Our plots in biodynamic cultivation showed particularly interesting health profiles with sustainably healthy foliage especially after the summer rains and early September when the disease pressure was high. At the time of the harvest, we found that the skin was thick and the seeds ripe. The pulps were aromatic and that the tannins were little astringent. 2017 is characterized by ripe tannins and the wines produced are balanced, aromatic and dense.

TASTING COMMENTS

The nose has aromas of ripe fruit with blackcurrant and black cherry. It is fine and elegant. A touch of licorice and cardamom complete it.

On the palate, the tannins are ripe and very elegant. Aromas of black fruits and spices on the palate. The freshness is well integrated and gives a beautiful harmony to the wine. The tannins are velvety and wrapped. The wine is elegant and pleasant to drink.