



## Margaux Appellation



### Owner

Claire VILLARS LURTON

### Oenologist

Eric BOISSENOT

### Surface of the vineyard

10 hectares

### Soil

Deep gravels and sandy soil on limestone substate

### Winemaking

Traditional, in concrete and wooden vats. Plot selection.

### Organic certified wine since 2015

Undergoing **biodynamics** (Demeter) certification

### Blending

57 % cabernet sauvignon, 35 % merlot and 8 % petit verdot

### Ageing

20 % of new French barrels. 12 months of ageing

## CHARACTERISTICS OF THE VINTAGE 2018

« 2018 is a vintage that will certainly mark the spirits ... On the one hand because it was very difficult to born. A humid spring and an exceptional pressure of fungal diseases were followed by a summer with extreme sunshine conditions.

Certain areas of the Margaux appellation and more generally the South of the Médoc were favored by a few thunderstorms during the summer which allowed to reduce the impact of the water stress.

The musts with complicated fermentation potentials (high degrees, malic acid in low concentration) ended up keeping the technical teams under pressure until the end of the winemaking process. In addition, the quality of the wines produced has a character and a quite remarkable sweetness. From the first days of vinification, the vats perfumed the cellars with a generous and intense fragrance, letting the musts with a juicy and round characters. At the end of the maceration, our feelings were confirmed when the tastings revealed powerful and concentrated wines. The levels of acidity remained moderate despite their high levels. This acidity allowed the wines to keep a surprising freshness. On the aromatic level, the wines are expressive and precise, the palate is both powerful and silky.

The comparison between vintages brings us immediately to great references ... 2009 for the richness and roundness with its solar temperament ; 2016 for the power and smoothness of the tannic frame and the remarkable ageing potential. A vintage at the crossroads of the best of both worlds: a precise blend of classicism and generosity. »

Eric Boissenot, Oenologist



**LA GURGUE 2018**



Margaux Appellation



## TASTING SCORES

### **Antonio Galloni, Vinous - 90 / 92**

The 2018 La Gurgue is rich, deep and fleshy, with quite a bit more density than is the norm. Ripe red berry/plum fruit, spice, cedar, wild flowers and tobacco develop in the glass, but it is the wine's sheer textural richness that stands out most. I can't wait to taste this from bottle

### **Decanter - 90**

You really can see the impact of the small yields in 2018 - just 12hl/ha at La Gurgue. Inky in colour, the flavours are correspondingly intense, with dark cassis fruit and textured, tight tannins as you might expect. 20% new oak. Eric Boissenot consults

### **James Suckling - 94**

This is dense and layered with a velvety texture and very rich palate. Powerful yet fresh. Creamy and minerally. Unique Gurgue. From biodynamically grown grapes

### **Rvf - 15 / 16**

Le soyeux de bouche est joli, avec des tanins intégrés et un corps qui ne manque pas de volume. Belle persistance pour ce 2018

### **Jacques Dupont, Le Point magazine - 14**

Nez fruits noirs, bouche légère, souple, frais, assez élégant.