



# CHÂTEAU LA GURGUE

## 2024

Margaux appellation

THIS VINTAGE WAS MARKED BY CONTRASTING WEATHER CONDITIONS, OFFERING BOTH CHALLENGES AND OPPORTUNITIES FOR THE VINES. A MILD AND EXCEPTIONALLY RAINY WINTER HELPED RESTORE GROUNDWATER RESERVES, PROMOTING EARLY BUDBURST WITHOUT FROST. THE HUMID SPRING REQUIRED INCREASED VIGILANCE FROM BOTH OUR VINES AND WINEMAKERS, DUE TO MILDEW PRESSURE THAT ONLY EASED AT VERAISON. THE EXCESS WATER WAS EFFECTIVELY ABSORBED THANKS TO THE PLANT COVER WITHIN OUR PLOTS. SUMMER, WITHOUT EXCESSIVE HEAT, FAVORED A BEAUTIFUL SYNTHESIS OF POLYPHENOLS, ALLOWING FOR AROMATIC CONCENTRATION. MEANWHILE, COOL NIGHTS REINFORCED THE BALANCE OF THE WINES. FINALLY, THE HARVEST, PUNCTUATED BY ALTERNATING STORMS AND SUNNY DAYS, ALLOWED US TO PICK EACH PLOT AT OPTIMAL RIPENESS. CHÂTEAU LA GURGUE 2024 THUS REVEALS A BEAUTIFUL FRESHNESS OF FRUIT, WITH A MODERATE ALCOHOL LEVEL.

## THE VINEYARD

12 hectares of deep gravels  
and coarse sand of limestone.  
In the heart of Margaux  
appellation.

## THE YELD

12 hl / ha

## THE VINIFICATION

Plot vinification. Acoholic  
fermentation with natural yeasts  
(from the vineyard). Gentle  
extraction. Maceration at a  
temperature between 22°C and  
24°C. 3 weeks of maceration.  
No input during all the  
vinification.



## THE CULTURAL PRACTICES



Agroecology.

## THE BLEND

60 % Cabernet Sauvignon  
25 % Merlot  
15 % Petit Verdot

## THE AGEING

12 months:  
45% in demi-muids,  
30% in foudres,  
25% in barrels.

## THE TEAM

Owner : Claire VILLARS-LURTON  
Technical Director: Gérard FENOUILLET  
Oenologist consultant: Eric BOISSENOT

## Harvest dates :

Merlot: From September 25 to September 28, 2024  
Cabernet Sauvignon: From September 30 to October 8, 2024  
Petit Verdot: From October 2 to October 7, 2024

pH : 3,74

Alcohol : 12,11 %