

# Château La Gurgue

## Margaux Cru Bourgeois

*The style is straight and fine. There is harmony between power and finesse.*

*A tone of classicism in a velvet case. The nose offers aromas of black and red fruits, slightly floral (violet). The tannins are firm but should soften with time.*

*To taste over grilled steaks, lamb and cheeses*

**LOCATION AND HISTORY:** The history of Ch. La Grugue 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 around the Parish of Margaux. Later another mayor of Margaux, Mr Camille Lenoir became the owner and enriched it with some valuable plots surrounded by the vineyard of Château Margaux. They are located at Curton, on the best hill of Margaux. The Château returned to its original name “La Gurgue” which is a locality of the village. Claire Villars Lurton, owner of Ferrière is the architect of the revival with the collaboration of Eric Boissenot.

**VINEYARD-AREA:** 10 hectares

**SOIL :** Deep gravels and coarse sands on limestone

**GRAPE VARIETALS:** 50 % Cabernet Sauvignon, 45 % Merlot, 5 % Petit Verdot.

Age of the vines: 30 years old

**WORK IN THE VINES AND HARVESTING:** Environmentally-friendly treatments, short pruning, organic fertilizers, ploughing, desbudding, deleafing. Hand-picking at full ripeness. Sorting out of the harvest in the vines and in the cellar

**VINIFICATION:** Total destemming, slight crushing. Fermentation in concrete and wood vats which size is proportional to the parcels, with a vatting of 3 to 4 weeks.

**AGEING:** During 12 to 16 months in oak barrels out of which 25% are new.

