

CHÂTEAU LA GURGUE 2025

THE VINEYARD

12 hectares of deep gravel soils over limestone marl, in the heart of the Margaux appellation.

THE YIELD

22 hl/ha

THE VINIFICATION

Plot vinification. Gentle extractions with temperature maintained at 24°C. Maceration at a temperature between 23°C and 25°C, 18 days of fermentation on the skins. No input during all the vinification.

THE CULTURAL PRACTICES



From Demeter grapes.

THE BLEND

55 % Cabernet Sauvignon
36 % Merlot
9 % Petit Verdot

THE AGEING

11 months, including:
50% in concrete eggs and amphorae,
50% in demi-muids and foudres.

pH: 3,69
Alcohol : 12,70 %

HARVEST DATES

From 4th to 20th September, 2025.

