

Château La Gurgue 2000

CSPC# 785926

750mlx12

13.5% alc./vol.

Grape Variety

52% Cabernet Sauvignon, 45% Merlot, 3% Petit Verdot

Appellation

Margaux

Classification

Grand vin de Bordeaux

Website

<http://www.lagurgue.com/en.html>

General Info

The history of Château LA GURGUE is closely linked to the village of Margaux. Two owners of the vineyard raced successfully to become mayors of Margaux. The first was a wealthy Portuguese banker, Mr. Peixotto. In 1871, he extended the estate with the addition of beautiful vineyards 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 hill tops in 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 the present revival. Year after year, she has done her best to bring out the unique terroir of Château LA GURGUE in her wine. Trained by her grandfather, Jacques Merlaut, she was 25 when she took over the management of Châteaux Ferrière, Haut-Bages Libéral and La Gurgue. She then undertook a major rebuilding of the wineries of her estates. In parallel, she has worked on the enhancement of the terroir and the practice of sustainable vine growing in order to reach the highest quality. In 2006, with her husband she bought a small estate in Saint-Estèphe, endowed with a very beautiful soil: Château Domeyne. In this new quality approach, Claire is determined to pursue the challenge of reviving the prestige of her estates and to mark their identities through the expression of the terroirs.

Vintage

Due to the particularly damp and humid conditions that prevailed in spring, all vine growers were particularly vigilant in the first part of the year. In fact, summer only really came in mid July, although from then the grapes ripened gently and slowly. Drought conditions persisted right up to harvest time and although the levels of sugar did not quite reach those of 1999, the richness and maturity of the phenolic compounds was astonishing.

The quality of the fruit, along with immensely ripe tannins and sufficient acidity have produced a truly great Margaux with a long-life expectancy.

Vineyards

The vineyard of Château La Gurgue spreads on 10 hectares. Since 1993, Claire Villars has carried on the work of her mother in enhancing this precious vineyard. She has achieved the challenge of making fine and elegant wines with an elegant character, which has made the fame of the Margaux style in the world.

Half of the plots are surrounded by the vineyard of Château Margaux. The vineyard of Château La Gurgue is located on the northeastern flank of Margaux, on a beautiful plateau in Curton. This is an exceptional soil composed of fine and deep gravels.

This extremely thick layer is very draining and will favor the deep rooting of the plants in search of some water and nutrients. It results in the concentration of the grapes and their quality. The rest of the vineyard is located in the town of Soussans on sandy and gravelly soils. The vines are about 30 years of age. The planting is 60% cabernet sauvignon, 35% merlot and 5% petit verdot.

**Vinification/
Maturation**

The date of the harvests is decided by the tasting of the grapes of every plot (skin and seeds). We are looking for a phenolic maturity with concentrated grapes and a good extractability of the tannins. The vinification lasts between 17 and 25 days depending on the vine variety, the soil and the age of the vineyard. The temperatures should not exceed 25° - 27°C during the fermentation phase. The aim is to obtain a well-structured and powerful wine with fruit and ripe tannins.



Vinification/ Maturation	During this first period of fermentation, two to three pumpings up are done daily until the disappearance of sugars and also three sheddings per vat in the first phase of the alcoholic fermentation. After the malolactic fermentation, the wines are transferred into the barrels. Those from the presses are carefully selected and blended according to their quality. They will contribute up to 10-15% in the blending of the wine in January.
Tasting Notes	Excellent nose of cassis and bright red berry fruits. Deep with nice chalky finish and powdery but forceful tannins. Great depth of fruit as usual for low-end 2000 Bordeaux. Long finish.
Production	2,580 cases made
Scores/Awards	<p>87 points - James Suckling, Wine Spectator - March 31, 2003</p> <p>89-91 points - James Suckling, Wine Spectator - Web Only 2001</p> <p>87 points - Robert Parker, Wine Advocate #146 - April 2003</p> <p>14 points - Jancis Robinson, JancisRobinson.com - April 2001</p> <p>86 points - Jean Marc Quarin (score only)</p> <p>16 points - Vinum Wine Magazine (score only)</p> <p>15 points - La Revue du Vin France (score only)</p>
Reviews	<p><i>"Some very good berry and tobacco character, but slightly one-dimensional, with berry, green tobacco on the palate, and firm tannins. Best after 2008. 2,580 cases made."</i> - JM, Wine Spectator</p> <p><i>"A lovely, polished 2000, with currant, mineral, and floral character, very fine tannins and a fresh, lively finish. Well done. Score range: 89-91"</i> - JM, Wine Spectator</p> <p><i>"Captivating sweet notes of red currants, flowers, spice, and earth are found in this medium-bodied, expansive, impeccably made wine. Forward and soft, it should be consumed now and over the next 6-7 years."</i> - RP, Wine Advocate</p> <p><i>"Very light nose and rather dull with a sweet start. This one could do with more acidity!"</i> - JR, JancisRobinson.com</p>
