
Manoir de Gay 2011

CSPC# 763524

750mlx12

13.5% Alc./Vol.

Grape Variety

100% Merlot

Appellation

Pomerol

Website

<http://www.vignoblespereverge.com/en/vin/chateau-le-gay-pomerol/>

General Info

Located in the vicinity of Château Pétrus, this small estate shares history with the property across the road, Château Lafleur. Both part of the property Le Manoir de Gay in the mid 18th century, it was purchased by the Greloud family and divided among the sons into two properties, the Domain de Lafleur section eventually inherited by André Robin who imprinted on Lafleur his personal motto, "*Qualité passe quantité*" (French: *Quality surpasses quantity*).

In 1946 the sisters Marie and Thérèse Robin inherited both Lafleur and Le Gay. The sisters were notoriously reclusive and shunned the spotlights for almost 70 years. They were content to allow Château Pétrus reap all the glory for the appellation and so Le Gay remained in the shadow of its prestigious neighbour until Catherine Péré-Vergé discovered it. La Fleur is owned by the Robin sisters niece and nephew, Sylvie and Jacques Guinaudeau, who sold Le Gay to Catherine Péré-Vergé in order to concentrate on La Fleur.

Since 2002, when Catherine Péré-Vergé bought the château, the quality of its wines has risen and Le Gay is now getting the recognition it deserves. Le Gay neighbours Château Pétrus and *Vieux Château Certan*. Le Gay shares some of its history with *Château La Fleur* across the road. In the 1700s both Le Gay and La Fleur were part of the larger property Le Manoir de Gay. In the mid 18th century Le Manoir de Gay was purchased by the Greloud family and divided between the sons.

Manoir de Gay is the second wine of Château Le Gay.

Catherine Péré-Vergé comes from the family who own Cristal d'Arques, a leading European glass and crystal manufacturer. Catherine left the family firm in the 60s and also owns *Châteaux Montviel*, *La Gravière*, *La Violette* and *Bodedga Monteviejo* in Argentina. Under her care Château Le Gay has been completely renovated. The chai is located next to the neo-classical pavilion where tastings are held and blends traditional and modern elements in a striking way. The most notable touch are the squat wooden fermentation tanks, each capable of holding 2,377 gallons which were fashioned by Seguin Moreau et Cie, one of the world's best cooperages.

Catherine Péré-Vergé passed away in April 2013 at age 74. Her son Henri Parent is expected to take over the Vignobles Péré Vergé estates.

Vintage

2011 was a year of technical challenges. A vintage when every day we asked questions. A year when we had to monitor the vineyard. We cannot say it was easy. But we can say once the wines are finished, the result should be better than what we expected in some plots. We obtained surprising results at La Violette. Le Gay and the heart of the parcels at Montviel.

"The advantage we have with the harvest with different climatic phenomena is that our plots are on very good land. The plateau" of Pomerol, with deep clay which allows us to control the state vine water and support the warm, dry years like 2011. The strength of our wines is that we can differentiate between years of each other with good acidity, tannins that need to be mature at the time of harvest for a texture in the mouth without aggressiveness" – Marcelo Pelleriti - winemaker



Vineyards Yields are minuscule, often being as low as 15-20 hectolitres per hectare, and it is this, combined with the old age of the vines, that give the wines their depth and complexity. Typically the Le Gay is a blend of 50% Merlot and 50% Cabernet Franc. The vineyards of Le Gay lie just to the north of the Pomerol plateau in the small hamlet of Pignon and are planted with 65% Merlot and 35% Cabernet Franc. Similar to Chateaux Pétrus and L'Eglise Clinet the vines remained in situ after the devastating spring frosts of 1956 and have an average age of 50 years. Le Gay's location is exceptional and the soils are clays and gravels. The old vines, tiny yields and an uncompromising wine making style makes Château Le Gay one of the most concentrated and massive wines of the region. The wine making is overseen by Michel Rolland and Le Gay is undergoing a renaissance which mirrors the success it had in the 40's and 50's when it was producing some legendary wines.

Harvest September 8 and ended September 27. Yield was about 30 hectoliters per hectare for our normal style of wine and the age of our vines. This is higher than 2010.

Maturation It is aged in oak casks for 18-20 months. Le Gay is a Pomerol property on the rise.

Tasting Notes It's dark, dark ruby in the glass with a bright nose of cherry and earth. The Merlot shows on the palate and finish with a rich texture that lingers for an exceptionally long time. It's tannic, though very drinkable today, and will blossom amazingly in the next 5-10 years.

Serve with Foie gras, seared duck with orange, turkey, tournedos Rossini with porcini mushrooms,

Cellaring Drink 2015-2035

Scores/Awards **89-92 points** - James Molesworth, Wine Spectator - Web Only 2012
87 points - Robert Parker, Wine Advocate #212 - April 2014
89 points - Jane Anson, The New Bordeaux - April 2012
82 points - Jeannie Cho Lee MW, asianpalate.com - April 2012
16 points - Gault & Millau - April 2012 (score only)

Reviews *"Starts slow but picks up steam in a hurry, with toasted anise, plum cake and fig notes which are darker and richer in profile than most Pomerols in 2011. Nice fleshy feel through the finish. Score range: 89-92"*
- JM, Wine Spectator

"The 2011 Manoir de Gay offers a combination of crushed rock and raspberry characteristics along with vivid minerality in addition to blue and red fruits. This medium-bodied, well-made second wine clearly reflects its more prestigious sibling. Consume it over the next 6-8 years."
- RP, Wine Advocate

"Lovely freshness. I really like this wine. Not heavy, not particular persistency. But it is fresh and enjoyable."
- JA, The New Bordeaux

"Soft, easy, sweet fruit which is typical of Pomerol in this vintage. There is almost too much softness here and a simplicity that suggests one should drink it early. Tasted in: Bordeaux, France. Maturity: Young."
- JCL, asianpalate.com