

Vintage 2020

- Appellation:** Bordeaux.
- Area:** 3 hectares.
- Soil:** Clay limestone and sandy soils.
- Varieties:** 40 % merlot - 60 % cabernet sauvignon.
- Blending:** 70 % merlot - 30 % cabernet sauvignon.



Exposure & age of vines: Southeast-facing / 30 years.

Vineyard management: The process to become certified as organic began in 2017 and the estate's vintages have been certified Organic Agriculture since the 2020 vintage. Le Reflet d'Ogier is the second wine made on the Château Ogier de Gourgue estate.

Vinification: The harvest is selected before entering the cellar by optical sorting, then whole grapes are vinified in small stainless steel, conical, temperature-controlled vats. The low temperatures used for the first fermentation preserves the fresh fruit's aromas. Pumping over takes place several times a day. Fermentation lasts 8 weeks.

Production: 7 000 bottles.

Tasting notes: This wine has a beautiful garnet color with pink reflections. The nose is complex with aromas of ripe raspberry and a hint of Cayenne pepper expressing itself. The rich palate has rich notes of blackberry and a finish with fine notes of dark tobacco.

History: This old hunting lodge, built in the 17th century, owes its name to the historic figure of Ogier de Gourgue who was an adviser to King Louis XIII, Treasurer of France and Commissioner of Finances for Bordeaux. Overlooking the Garonne hills, this charming estate has belonged to the current owners, the Vincent family, since 2010.

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