

FACT SHEET

2017



Appellation: Bordeaux.

Area: 3 hectares.

Soil: Clay limestone and sandy soils.

Varieties: 40 % Merlot - 60 % Carbernet Sauvignon

Blending: 60 % Cabernet Sauvignon - 40 % Merlot.

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 2020. Le Reflet d'Ogier is the second wine made on the Château Ogier de Gourgue estate.

Vinification: The harvest is sorted by an optical sorting machine before it enters the winery, then vinified as whole grapes. A first fermentation at low temperatures preserves the fresh fruit aromas. Pumping over takes place several times a day. The duration of the fermentation is 8 weeks.

Production: 8,000 bottles.

Tasting notes: Deeply coloured, dense red with carmine glints. Fruity nose with Royal Ann Cherry, gooseberry and blueberry aromas supported by black pepper and menthol touches. A well-balanced wine with molten tannins and a round attack. Continuous flavours of peppermint, wild strawberry and nutmeg throughout the palate.

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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