



FACT SHEET

Vintage 2018

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 2020. 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: 8,000 bottles.

Tasting notes: The appearance is a bright garnet colour. A complex nose with fruity notes of redcurrant and wild strawberries with notes of Sichuan pepper. Delicat and subtle tannins ensure the fine balance of this vintage. A gourmet finish with a combination of redcurrant and spices.

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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