



FACT SHEET



FR-BIO-01
Agriculture France

2014



- Appellation :** Côtes de Bordeaux.
- Area :** 5 ha.
- Soil :** Naturally well-draining chalky-clay and gravel-clay hillsides.
- Wine blending :** 70 % Merlot - 30 % Cabernet Sauvignon
- Exposure :** South-facing,
- Age of vines :** 30 years
- Vineyard management :** After a certification process initiated in 2009, the vintages of the property have been certified in Organic Agriculture since the 2012 vintage.
- 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.
- Ageing :** 12 months in French oak barrels.
Renewable 1/3 renewed each year.
- Production :** 10,000 bottles.
- Tasting notes :** For this 2014 vintage, the nose reveals aromas of red fruits and spices, which recall cardamom and black pepper. The woody is discreet and melted on aromas of underwood. On the palate, the attack is fresh and supple, with notes of chocolate and black fruits. The mouth is long with sweet tannins.
- 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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