



FACT SHEET

2015



FR-BIO-01
Agriculture France

- Appellation :** Côtes de Bordeaux.
- Area :** 5 ha.
- Soil :** Naturally well-draining chalky-clay and gravel-clay hillsides.
- Wine blending :** 65 % Merlot - 35 % 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 :** 25,000 bottles.
- Tasting notes :** This 2015 growth enhances the ripeness of the vintage: deep and young colour, black fruits nose with a hint of eucalyptus, which completes its aromatic range. A smooth medium bodied wine that leaves its mark on 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.
- Awards :** 88 / 100 Yves BECK
90 / 100 James SUCKLING
Concours Mondial de Bruxelles 2019 Silver Medal.

