



CHÂTEAU LA GURGUE
VINTAGE 2025

THE INTENSITY OF FRUIT

CHÂTEAU LA GURGUE

Driven by our biodynamic farming practices, implemented since 2012, the 2025 vintage combines aromatic freshness with remarkable drinkability. It is a wine that reveals itself effortlessly: radiant, vibrant, and endowed with the accessibility that allows great terroirs to be appreciated from their earliest years. Despite very limited yields, making this vintage particularly rare, 2025 once again demonstrates that regenerative viticulture is the key to expressing fruit that is pure, digestible, and intensely expressive.



"Through Château La Gurgue 2025, the full identity of its deep gravel terroir over limestone marl expresses itself with precision. This is reflected in the intensity of the red fruit notes, as well as in its fresher, subtly mentholated nuances. Château La Gurgue reveals itself as a true fruit bomb, supported by velvety tannins"

CLAIRE VILLARS-LURTON
PROPRIÉTAIRE



9 %

Petit Verdot in the blend of Château La Gurgue 2025, bringing a subtle spicy dimension to the balance of this fruit-driven wine.

50%

of the blend is aged in *concrete eggs and amphorae*, preserving the wine's freshness and the pure intensity of the fruit. The remaining 50% is aged in *foudres and demi-muids*, bringing softness and suppleness to the tannic structure

100%

of the estate's 12 hectares have been farmed according to *agroecological principles* since 2012, allowing the terroir to fully express itself. Composed of *sandy gravel soils poor in clay (Terrace 5)*, the vineyard imparts great *silkeness* and remarkable *finesse* to the wine.

CHÂTEAU LA GURGUE 2025

THE VINEYARD

12 hectares of deep gravel soils over limestone marl, in the heart of the Margaux appellation.

THE YIELD

22 hl/ha

THE VINIFICATION

Plot vinification. Gentle extractions with temperature maintained at 24°C. Maceration at a temperature between 23°C and 25°C, 18 days of fermentation on the skins. No input during all the vinification.

THE CULTURAL PRACTICES



From Demeter grapes.

THE BLEND

55 % Cabernet Sauvignon
36 % Merlot
9 % Petit Verdot

THE AGEING

11 months, including:
50% in concrete eggs and amphorae,
50% in demi-muids and foudres.

pH:

3,69

Alcohol :

12,70 %

HARVEST DATES

From 4th to 20th September, 2025.



CHÂTEAU LA GURGUE 2025

94-95 Pts

"A crunchy and savory red with blackberry, black cherry and dark mushroom aromas."

James Suckling

92 Pts

"Cool and juicy with elegance, clarity and focus."

Decanter

90-92 Pts

"The 2025 is juicy and supple but offers a great deal of energy and tension."

Vinous, Antonio Galloni



92-93 Pts

"The nose is bright and expansive. Cherry and bayberry open first, and almost immediately, the scent of budding rose rises in waves."

Alexandre Ma

92 Pts

"Juicy, elegant, subtle sweetness, a hint of dried fruit and nougat on the finish, a well-developed food companion."

Falstaff

90-92 Pts

"A slender, finely textured wine with a creamy touch and velvety tannins"

Yves Beck