

2018

CHATEAU LA GORCE

MEDOC CRU BOURGEOIS



THE STORY

Created during the 1820s, this wine estate has been a Cru bourgeois since the first 1932 rating. Now belonging to the Martin family, Château La Gorce is a classic of the Médoc appellation.

TASTING NOTES

Deep and intense, dark ruby color, brilliant and clean. Generous and ample aromas with a hint of red fruits and spices, finishing on a discreetly wooden note.

WINEMAKING

The grapes are picked fairly late, de-stalked, sorted, lightly crushed and the fermentation in stainless steel is carried out with total temperature control. They remain in vats for 20 to 30 days. The wine is then put into oak casks in an old semi-underground cellar where it is matured for 12 months before being bottled.


FOOD PAIRING

Perfect pairing with ribs or braised beef, roast or grilled lamb, juicy hamburger, and even with italian food like lasagna or bolognese sauce.

GRAPE VARIETIES

55% Cabernet Sauvignon
45% Merlot




Scan & watch
our virtual tasting!