



CHATEAU DE VILLEGEOUGE Cru bourgeois - Haut-Médoc 2006



In the 18th century the wines of Château de Villegeorge were extremely well known for their quality, to the point where they fetched the same level of price as the Grand Cru, classed 3rd Growth in 1855. In 1880, the domain was bought by the Clauzel family, which turned it into a model vineyard. When a committee of Bordeaux wine merchants established the Crus bourgeois level in 1932, Villegeorge was awarded Exceptional Growth status. This rating was confirmed again in 1966.

The quality of these deep gravel soils didn't go unnoticed by Lucien Lurton who bought the property in 1973 and began restoring and rebuilding it.

When he divided his properties among his children, he entrusted Villegeorge to his daughter, Marie-Laure. A qualified oenologist, she had already been doing the wine making at the château since 1986. In 1997 the first stage of upgrades enabled the cellars to be extended and the installation of a waste water treatment plant. At the end of 2007 we started renovations again in order to extend the barrel cellar, modernise the grape reception area and build a reception room for events.

In 2003, the Terra Vitis system acknowledged our compliance with the guidelines and regulations necessary for certification that Emilie Roullé had put in place in 1999. The vineyard has been certified by Terra Vitis for the environmentally friendly practices we respect since 2003.

TERROIR

Deep quaternary gravel

WINEMAKING

Every stage of production is carefully adapted to each block. The soil, subsoil or aspect of the land are all important parameters that we consider when planting vines. Oak barrels for the first label (10 to 16 months depending on the vintages)
In tanks for the second label
Bottled at the Château

GRAPE VARIETY

63% Cabernet-Sauvignon,
37% Merlot

ALCOHOL

13%

SERVICE TEMPERATURE

12°C

AGING

25 years

TASTING NOTES

A beautiful blackberry, plum and blackcurrant note.

FOOD PAIRING

Beef, lamb, game and poultry

