



## CHATEAU LA GORCE - MEDOC CRU BOURGEOIS 2012

### Description

Winery : FABRE Family  
FRANCE - 33340 BLAIGNAN

This estate is in a single unit which stretches over a south west facing knoll, on the north of Saint Estèphe. The proximity of the Gironde River gives a temperate climate averting the spring frosts.

### Viticulture

55 % Cabernet Sauvignon 45 % Merlot

On the 55 ha (137 acres), 45 (112 acres) are planted with quality vine varietals, producing 300 000 bottles per year.

### Vinification

The grapes are picked fairly late, de-stalked, sorted, lightly crushed and then fermented in stainless steel vats with controlled temperature. They remain in vats for 20 to 30 days to obtain the optimum from the elements extracted from the skins. The wine is then put into oak casks in an old semi-underground cellar where it is matured for 21 months before being bottled.

### Analysis

Alcohol: 13°46 - Total Acidity : 2,90 g/l  
Volatile Acidity : 0,39 g/l - Residual Sugar :

### Tasting Notes

Color : Deep and intense dark ruby color, brilliant and clean.

Aromas : Generous and complex aromas with a hint of red fruits and spices, discreetly wooded finale.

Tasting: Rich and powerful, but still elegant, robust tannic structure with a light wooded memory.

This wine can be preserved more than ten years, depending on the vintage, but can be appreciate in its third year. Modern wine-making techniques and traditional aging, produce a wine full of distinction and character.

A young Medoc wine can be served at 15°C, whereas an aged bottle should be served at a temperature of 18°C and placed in a decanter to remove possible sediments. Le Château La Gorce complements almost anything beautifully: Red meat, Wild games, Cheeses.

