



# CHATEAU LA BEGORCE MARGAUX

## 3<sup>e</sup> Grand Cru Classé



Gorce (or Gorse) is a very old name in Guienne. It spread throughout the Médoc in the Middle Ages. For centuries, several Gorce families lived in Margaux and the neighbouring communes. Bordering on châteaux Margaux and Lascombes, this property is mentioned in the 1868 edition of Cocks and Feret (“Bordeaux and its Wines”), which tells us of the existence since 1332 of “a vineyard belonging to the noble La Bégorce family”. The château is described as “... one of the most beautiful and best situated in the town of Margaux”.

The Perrodo family acquired Labégorce in 1989 and renovated not only the château building, but also the vineyard.

Château Labégorce is presented as being “...one of the finest and the best situated in the commune of Margaux”.

---

### TERROIR

gravel and sandy soil with some limestone intermingled.

### GRAPE VARIETY

50 % Cabernet Sauvignon  
45 % Merlot  
3 % Cabernet Franc  
2 % Petit Verdot

### SERVICE TEMPERATURE

16°C

### WINEMAKING

Fermentation takes place in concrete and stainless steel tanks and the wine ages for some 15 months in 50% new oak.

### ALCOHOL

13 %

### AGING

3 Years – 15 years

---

### TASTING NOTES

Château Labégorce 2014 is packed with ripe plums, cherries and a hint of thyme. The sense of softness in the texture readies you for an elegant.

### FOOD PAIRING

Classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken

