



TECHNICAL SHEET

From 'the thorny shrub' that the etymology of «gorsse» proffers to the splendid vineyards of Labégorce today, generations of lords and farmers have succeeded in shaping the identity of the estate. A vision was also needed, an intuition that reveals the great potential of a territory through the ambition that the vision carries. Hubert Perrodo's great vision in 1989 centred on the tradition of those who had loved this land over the centuries. Therefore, more than two hundred years after the division of the property in three parts (Labégorce Margaux, Labégorce Zédé and Labbé Gorsse de Gorsse), he has overcome the crazy challenge of putting them back together. Today his daughter Nathalie Perrodo Samani is responsible for the estate on behalf of her family.



GENERAL INFORMATION

Owner
Perrodo family,
Nathalie Perrodo Samani

General Manager
Marjolaine Maurice de Coninck

Consultant oenologist
Claude Gros

Appellation
AOC Margaux

Surface
62.5 hectares AOC Margaux
(about 154 acres)
4.5 hectares AOC Haut-Médoc
(about 11 acres)

Average age of the vineyard
30 years old

Plantation density
8 800 to 10 000 vines/hectare

Average yield
6 to 7 bunches per vine

Average production
Labégorce Margaux
10 000 cases/year
Zédé de Labégorce
4 000 cases/year

TECHNICAL FEATURES

Terroir
70 % gravelly-sandy
30 % silty-sandy

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

MANAGEMENT OF THE VINEYARD

The farming practices are environmentally friendly, in line with the principles of organic and biodynamic farming. A viticulture based on the preservation of the surrounding biodiversity, taking into account the landscapes and the search for a natural balance.

Tillage
Strong attention in maintaining soil life. Shallow tillage. Installation on some plots of plant covers and mulch.

Pruning
Double Guyot, tailored for each

vine, particular care brought to the ventilation and the spread of branches. In-service training of winegrowers.

Canopy management
Shoot thinning, desuckering, de-leafing, green harvesting.

Harvest
Manual harvest. Hand sorting of grapes from vineyard to cellar.

VINIFICATION & AGEING

Vinification
Temperature-controlled concrete vats.
Malolactic fermentation in barrels and vats, variable depending on the vintage.

Ageing
About 40% new oak
60% one-year-old barrels, variable depending on the vintage.
Duration : around 16 months.
Our oak barrels come from the greatest French forests (Belleme, Moselle, Allier, Rambouillet...) and European (Germany, Austria...).

2020 TECHNICAL DETAILS

Harvest
From September 16th
2020 to October 1st 2020

Vinification
Temperature-controlled
concrete vats
Malolactic fermentation
in barrels 15%

Ageing
French oak barrels
40% new
60% one-year old

**Grape varieties planted
= blending**
50% Cabernet-Sauvignon
45% Merlot
3% Cabernet Franc
2% Petit-Verdot

Bottling
June 2022