

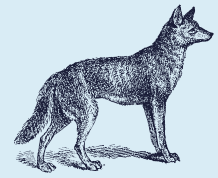


## Château de Villegeorge

### L'ÉTOILE DE VILLEGEORGE

A.O.C. Haut-Medoc

After graduating as an oenologist in 1984, Marie-Laure Lurton was hired by her father Lucien at his Médoc estates. In 1986, she took over responsibility for wine production, teaming up with her brother Henri. In 1992, when the family estates were divided up, the young oenologist inherited Château de Villegeorge and Château La Tour de Bessan. With a skilled team at every stage of production, this Médoc marathon runner makes elegant, well-balanced wines that bear the stamp of their vintage.



**PARKER WOLF**

wine & spirits

#### COUNTRY

France

#### VARIETAL

91.5 % Cabernet Sauvignon  
8 % Merlot  
0.5 % Petit Verdot

#### SOIL TYPE

Pyrenean gravel soils

#### VINEYARD

25 y/o vines  
11,80 ha.  
29,95 hl/ha Yield  
6,660 to 7,000 vines/ha

#### HARVEST

Manual harvest

#### VINIFICATION

Each plot/ varietal vinified separately  
13 to 27 days of maceration  
Pushdowns on the first five days.  
Traditional and adapted to each plot  
9 months aging in oak barrels  
20% new oak  
13,473 bottles

#### TASTING NOTES

Aromas of dark berries, cigar leaf, violets and sweet soil tones, it's medium-bodied, supple and concentrated, with lively tannins and a seamless, complete profile.

#### CERTIFICATION



**Moments Unearthed**

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