

TECHNICAL SHEET

ZÉDÉ DE LABEGORCE MARGAUX

Second wine of
Château Labégorce Margaux

HISTORY OF THE ESTATE

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 L'abbé 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. Plant covers and mulch are installed on certain plots.

Pruning

Double guyot, reasoned 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. Sorting of the harvest in the vineyard and in the cellar.

VINIFICATION & AGEING

Vinification

Temperature-controlled concrete vats.

Ageing

Duration : around 12 months.

2021 VINTAGE

Harvest

From September 23rd
to October 19th 2021

Vinification

Temperature-controlled
concrete vats

Ageing

12 months

Blending

60 % Merlot
40 % Cabernet-Sauvignon