Château Le Gardera

Bordeaux Supérieur rouge Bio



This property is named after the Gardera family, owners during the reign of King Louis XIV, but the current château was built underNapoléon III around 1850. Cordier, a Bordeaux wine merchant, acquired the property in 1951. Retaining the vineyards, the company cededthe Château and its park to an association that there founded a hostel for schoolchildren and apprentices. Today, the property is in the hands of the Gonfrier family. Philippe and Eric Gonfrier seek to give full expression to this rich terroir year afteryear. Sitting atop a rocky spur overlooking the Garonne River, this estate offers one of the region's most renowned views. Le Gardera parcels are composed by clayey-gravelly soil with an excellent south-east exposure.



A.O.C.: Bordeaux Supérieur rouge

District: Langoiran

Vineyard surface area: 16 hectares

Terroir: Clayey-gravelley slopes

Grape varieties: 60% Merlot - 30% Cabernet Sauvignon - 10% Cabernet Franc

Average vine age: 25 years

Viticulture: All 16 hectares of this estate have been organically grown since the 2010 vintage. Herbicides have been replaced by ploughing the soil. The vines are protected via preventive and natural methods, with the use of minerals such as copper and sulphur. This helps preserve the vineyard's biodiversity. We pay particularly close attention to all "green pruning" operations, such as disbudding and thinning out the leaves, which are carried out manually. Shoots are carefully thinned out to encourage the homogeneous distribution and a proper aeration of the bunches.

The entire vineyard is managed using sustainable viticulture, certified as HVE3 (High Environmental Value), and we are committed to a Corporate Social Responsibility (CSR) approach certified by Ecovadis.

Vinification: The harvested grapes are destemmed, crushed and vatted. The fermentations are then carried out during several weeks at controlled temperatures. All œnological practices are subject to the rules and regulations governing organic wines.

Ageing: In french oak barrels for 12 months.

Tasting notes:
A lovely deep red color. A fine nose with aromas of red berries. Supple, elegant and fruity in the mouth, with good ageing potential. This Bordeaux wine will perfectly match with white and red meats.

2020 Vintage : 1 ★ Le Guide Hachette des Vins 2023

2022 Vintage : Silver Medal, Concours Général Agricole Paris 2024

2023 Vintage : 89 PTS WINE ENTHUSIAST MAGAZINE 88 PTS JAMESSUCKLING.COM

VIGNOBLES GONFRIER
BORDEAUX

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