Château Le Gardera

'Le Ruisseau'

Bordeaux Bio dry white



This property is named after the Gardera family, owners during the reign of King Louis XIV, but the current château was built under Napoleon III around 1850. Cordier, a Bordeaux wine merchant, acquired the property in 1951. Retaining the vineyards, the company ceded the 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 after year. Sitting atop a rocky spur overlooking the Garonne River, this estate offers one of the region's most renowned views.
"Le Ruisseau" is a wine produced with grapes from a cadastral parcel of the same name. On this very surveyed land hillsides flow many streams that draw space locally. This parcel of one hectare is ideal for the production of Sauvignon Blanc. Thanks to a silty clay soil structure on a plot in height and a northeast exposure, the grapes surprise by their freshness and bouquet.



A.O.C.: Bordeaux dry white

District: Langoiran

Vineyard surface area: 1 hectare

Terroir: Clayey-silty slopes on limestone

Grape varieties: Sauvignon Blanc

Average vine age: 20 years

Viticulture: The plot 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 Herbicides have been replaced by ploughing the soil.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: Cold maceration to extract the aromatics and traditional vinification with temperature control. All œnological practices are subject to the rules and regulations governing organic wines.

Ageing: Partially in French oak barrels and in tanks for one year.

Tasting notes:
A light golden colour with brilliant reflection, the nose is powerful, there are exotic fruits note at first, then hints of quince complete the bouquet. The palate is long and lively.

2022 Vintage : Silver Medal, Concours General Agricole Paris 2023
1 Star, Le Guide Hachette des Vins 2024
89 PTS WINE ENTHUSIAST 88 PTS JAMESSUCKLING.COM
2023 Vintage : 89 PTS JAMESSUCKLING.COM
2024 Vintage : 88 PTS WINE ENTHUSIAST
2025 Vintage : Bronze Medal, Concours General Agricole Paris 2026
88 PTS WINE ENTHUSIAST

VIGNOBLES GONFRIER
BORDEAUX

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