



THERE IS NO SUBSTITUTE FOR QUALITY



## Sorge Family • Margaux & Haut-Médoc

Since 1928, the Sorge family has farmed vineyards on the left bank of Bordeaux. Their cellar is in Marsac, the best part of the commune of Soussans, just north of Lascombes, Labégorce, and Margaux. Even though Soussans does not have the platinum zip code of Margaux, many of the classified estates in Margaux (including Château Margaux) have blankets of vines here, where the soil is pebble and gravels over sand and clay. The geographic situation of Château Soussans' vines is a gravel hilltop overlooking and running alongside the Garonne river. It regulates the micro-climate of these vineyards, and an old proverb rightly says "all the top terroirs face the Garonne estuary." Soussans is indeed a top terroir.

### Château Soussans Margaux 2019

Soussans is the middle sibling of the Sorge Family trio. The two-hectare vineyard, located within the Deyrem-Valentin property, is planted equally to Cabernet Sauvignon and Merlot. Like the vines of Deyrem, the vines of Soussans are organically farmed and set for Ecocert approval in 2025. Yes, they are younger vines, but they are not young. The 30 year-old+ plantings follow the same routine as Deyrem-Valentin: sorting in the vineyard as well as the winery, fermentation in cement, aging in 1/3 new oak for 12-15 months, fining with egg-whites and bottled unfiltered. Out of the bottle, Soussans scores a high plush-factor with its lip-gloss of black currant and raspberry, pink peppercorn, and savory charcoal.

### Always a fine judge of her wines, Christelle is insightful about her 2019 Château Soussans:

"A mild, wet winter followed by a spring that was cool and rainy. Then came heat. The high temperatures in June and July stressed the vines: they were thirsty! A few showers at the end of July gave them a second wind. We harvested the Merlot from 25 to 29 September, and the Cabernet Sauvignon from 8 to 12 October. The blend of the final wine is 55% Merlot and 45% Cabernet Sauvignon. The vinifications went well, as the last of the sugar was converted to alcohol, and malolactic fermentation started very quickly in ideal conditions. From the first tastings, I was impressed by the quality of the Cabernet Sauvignon with a particularly delicious, delicate tannic structure, while the Merlot was remarkably aromatic. I find the natural acid balance of the wine to be in complete harmony. I am very satisfied. *Très classique Claret*, as my English friends say."

### Tasting through a great many 2019's, Jancis Robinson reports that the Margaux appellation is her favorite this year:

"Margaux has a claim to be the most delightful and consistent appellation of all...I loved the fact that Margaux once again tastes identifiably like Margaux, with haunting perfumes and lots of fruit. They were so alluring that they seemed almost approachable already."

