



The Estate: Chateau Le Gay is a small 22 acre estate in Pomerol. Le Gay's location is exceptional and the soils are clays and gravels.

The Vines: The vineyards of Le Gay lie just to the north of the Pomerol plateau in the small hamlet of Pignon. The red grape varieties include: Cabernet Sauvignon 7%, Merlot 59%, Cabernet Franc 34%. The white grape varieties include: Sauvignon 23% Semillon 77%. The average age of the vines is about 30 years.

Vinification: The chai is located next to the neo-classical pavilion where tastings are held and blends traditional and modern elements in a striking way. The most notable touch are the squat wooden fermentation tanks, each capable of holding 2,377 gallons. Vatting lasts for 21 to 30 days for reds. White and Rosé fermentation are temperature-controlled at 16-17 °C
breeding: 7% barrels, vats 93%.

Wines and Production: Total production:
630Hl of Bordeaux red
100 Hl of Bordeaux Supérieur Rouge
230 Hl of Bordeaux dry white fondant average
20 Hl of Crémant de Bordeaux
120 Hl of Rosé

