



Appellation
Pomerol

Owner
SCEA Château Gazin

Vineyard size
26 hectares (64 acres)

Soil Types
Gunzian gravel, subsoil of green and blue clay with iron oxides

Vineyard grape varieties
90% Merlot - 7% Cabernet Sauvignon
3% Cabernet Franc

Viticulture
"Culture raisonnée"
Soil tilling
Vine growth management adapted to the climatic conditions

Harvest
Manual; sorting in the vineyard, double sorting in the cellar

2020 Harvest dates
Merlot : 8-11 then 15-18 September
Cabernet Franc : September 29th

Winemaking
By parcel, in thermo-regulated concrete vats

Aging
12-18 months in oak barrels (50% new)

2020 vintage blend
74% Merlot - 26% Cabernet Franc

L'HOSPITALET DE GAZIN

2nd wine of Château Gazin

Pomerol

Château Gazin is situated on the site of the former “Hospital de Pomeyrols,” which was constructed in the 12th century by the knights of Saint-Jean de Jérusalem to welcome pilgrims on their way to St Jacques de Compostelle. The property is owned by the Bailliencourt dit Courcol family, descendants from the high lords of Landas, one of the oldest families of the Artois (north of France), whose crest they bear. The surname “dit Courcol” («known as Courcol») dates back to 1214, when Philippe-Auguste, King of France, congratulated one of the members of the family for his exploits during the Battle of Bouvines, calling him «court col» (literally «short neck»). The family motto became: «fut par vertu Courcol» (“became Courcol through virtue”).

Château Gazin is located on the north-eastern part of the Pomerol plateau, between Châteaux Petrus and Lafleur-Gazin, on a terroir of Gunzian gravel with a subsoil of blue and green clay with iron oxides. The vineyard is managed with an environmentally friendly approach: ploughing, organic fertilizers, minimum use of pesticides, mating disruption, manual harvests...

Traditional techniques and modern knowledge are applied in equal measure both in the vineyard and in the winery, to ensure consistent high quality and expression of terroir. After the manual harvest, the grapes are vinified in small concrete tanks before being aged for up to 18 months in oak barrels.

L'hospitalet de Gazin, the second wine of Château Gazin, has been produced since 1986 from the fruit of younger vines. An elegant, supple, charming wine, it can be enjoyed after just a few years in bottle.

2020 Vintage

The winter of 2019-2020 was the warmest in France since the beginning of the 20th century. It followed a very wet fall that replenished soil water reserves. January and February were exceptionally warm and dry, bringing on an early budbreak.

Spring was warm and rainy, with precipitations that were significantly above average. Flowering took place very early. Fruit set was even and abundant, portending good yields. Green harvesting and precise grooming of the vines in the early summer were useful to rectify the irregularities of the budbreak and even out the yields.

Summer was exceptionally hot and dry with virtually no rainfall in July. The clay subsoil of Château Gazin allowed the vines to draw on the water reserves accumulated over winter and thus not suffer from the drought conditions. Welcome rain in mid-August ensured the grapes were able to reach full maturity. From the end of August, cool nights allowed the accumulation of sugar and anthocyanines in the berries to resume while preventing the deterioration of acids.

The weather in September allowed for a serene harvest from the 8th to the 29th.