



ESTATE

- *Owners* Jean Kressmann family since 1930
- *Classification* Grand Cru Classé of Graves in Red and White
- *Appellation* AOC Pessac-Léognan
- *Wines* 1st wine: Château Latour-Martillac ; 2nd wines: Lagrave-Martillac, Lacroix-Martillac
- *Technical Director* Edouard Kressmann
- *Consulting Oenologists* Christophe Ollivier et Axel Marchal

THE VINEYARD

- *Production area* 46 Ha for the red (total surface : 55 Ha)
- *Nature of the soil* Gunz gravel from the Quaternary period, on the plateau above the village of Martillac
- *Grape varieties* 55% Cabernet Sauvignon ; 40% Merlot ; 5% Petit Verdot
- *Pruning* Double Guyot system (Cabernet Sauvignon) and cordon (Merlot and Petit Verdot)
- *Planting density* 7200 feet/ Ha
- *Average age of the vines* 25 years old
- *Vineyard management* Traditional sustainable farming methods, with mechanical soil maintenance. The work on the growing vines is carried out manually (pruning, excess buds, shoots and leaves removal).

INTRODUCTION TO THE VINTAGE

Winter was mild, with the exception of a cool February. The bud break was at the beginning of April, much as in recent years. Spring was marked by two nights of frost - from April the 3rd to the 5th - with no damage to the vines thanks to our protective equipment.

Flowering took place between late May and early June, during a dry, warm period. High temperatures from the 15th of May onwards, combined with heavy rainfall in June (89 mm), led to extremely rapid vine growth. All the green harvesting had to be carried out in just two months instead of the usual three. Despite our best efforts, the Merlot was particularly hard hit by mildew. The Cabernet-Sauvignon and the Petit-Verdot were however spared. The period from late July to early August was rather cool for the season, allowing the vines to slow down, and the grapes to change colour and ripen slowly.

Harvest

- Handpicking, in small crates
- Cabernet-Sauvignon : Sept. 15

Vinification

- Direct cold pressing
- Alcoholic fermentation in stainless steel vats
- Alcohol: 13.5°



THE TASTING

- *Blending* 100% Cabernet-Sauvignon
- *Bottling* At the Château, in May 2023 – 800 bottles
- *Distribution* At the estate

Bright pale peach color. The nose and palate are fruity, with aromas of redcurrant, raspberry and strawberry, completed with pink grapefruit, stone fruit (nectarine) and candy notes. The palate is round, greedy, fleshy and balanced. The finish is fresh and fruity.