

GRAPECAP 1884
Plot selection wine
Vin de France Appellation

Grapecap 1884

CHÂTEAU
LATOURE-MARTILLAC
GRAND CRU CLASSE DE GRAVES



GRAPECAP PLOT

- *Area of production* 65 ares on the east of the property
- *Soil type* Clay-limestone soils with natural drainage and optimum exposure for white grape varieties
- *Grape varieties* 96% Sémillon ; 3% Muscadelle ; 1% other varieties (Ugni Blanc, Folle blanche, Melon, Gamay, Chasselas...)
- *Pruning* Cordon system and Sauternes palmet pruning
- *Total number of plants* 3,734 vines
- *Year of planting* 1884
- *Conduite du vignoble* Traditional sustainable farming methods, with manual work and horse-drawn ploughing. High Environmental Value Certification (HEV).

INTRODUCTION TO THE VINTAGE

The very wet winter gave way to a mild and particularly dry spring, with only 40 mm of precipitation in March-April, compared to 70 mm on average. This month of April was marked by several episodes of frost, causing some damage to the earliest plots.

Flowering, at the beginning of June, was particularly uniform. The summer was relatively cool, with the exception of a heat wave at the end of July and mid-August, which led to a slight delay in the veraison.

The white grape harvest began late on September 9th and ended on September 21st. 2021 is the first vintage driven by Edouard Kressmann.

Vine cycle

- Bud break : March 12
- Flowering : May 24 to June 20 (full flower on June 10)
- Ripening : July 19 to August 20



WINEMAKING

Harvest

- Harvest of the plot: September 14
- Plot by plot handpicking, in small crates
- Yield : approx. 30hl/ha

Vinification

- Pressing of the whole grape, with separation of the free run and press juices
- Fermentation in barrels, QTT barrels and Wineglobe
- Ageing: 15 months on lees, including 10 months in French oak barrels, QTT barrels and Wineglobe
- 1/3 1-wine barrels, 1/3 new QTT barrels, 1/3 Wineglobe

TASTING

- *Appellation* Vin de France
- *Blending* 96% Sémillon, 3% Muscadelle, 1% other varieties
- *Alcohol* 12.5°
- *Bottling* At the Château, in March 2023 - 717 bottles
- *Commercialisation* September 2024, Place de Bordeaux

Still in its youth, the aromas are discreet. After a few minutes of aeration delicate, sensual and powdery aromas of fresh verbena reveal themselves. A juicy attack on the palate with ripe yellow fruits which develop in complexity with apricot and nuances of almond and lightly toasted hazelnuts. The length and density of the wine characterise this remarkable blend and are expressions of the terroir and unique heritage of old vines.

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