



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). High Environmental Value certification (HVE).

INTRODUCTION TO THE VINTAGE

The winter was dry and characterized by a significant lack of rainfall and consequently a low water reserve from the beginning of the season. The Spring was marked by high temperatures from mid-April onwards. The growth of the vine was relatively fast, and the flowering took place in mid-May.

The summer was spectacular and unprecedented in terms of climatic conditions, with several waves of heat (record number of days over 40°C). Veraison started in mid-July, about fifteen days ahead of schedule. The rain during the night of 14 to 15 August (32mm of water in Martillac) were beneficial for the grapes. The precipitation over several days, until September 15th, boosted the maturation of the red grapes and their volume (40mm of water in Martillac).

The harvest was early, both for the whites and the reds, making 2022 a historic vintage. The red harvest started on September the 6th and ended on September the 28th.

Vine cycle

- Budbreak : March 22
- Flowering : May 16 to 26 (full flower on May 20)
- Ripening : July 11

Harvest

- Plot by plot handpicking
- Merlot : Sept. 6 to 15
- Cabernet-Sauvignon: Sept. 19 to 28

Vinification

- Alcoholic fermentation in thermo-regulated vats
- Ageing: 12 months in French oak barrel
- New barrels: 20%
- Alcohol: 14%



TASTING

- Blending 70% Merlot - 30% Cabernet Sauvignon
- Distribution Place de Bordeaux

The Lacroix-Martillac Red 2022, with its dark garnet color and purple highlights, has a fruity nose characterized by red fruits (wild strawberry and cherry). The palate is fresh and round with red berries flavor. The tannins are fine and smooth.