

LAGRAVE-MARTILLAC

Red 2022

Pessac-Léognan Appellation

Second wine of Château Latour-Martillac, since 1986

CHÂTEAU
LATOUR ~ MARTILLAC

GRAND CRU CLASSÉ DE GRAVES



ESTATE

- *Owners* Jean Kressmann family since 1980
- *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

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. Veraison started in mid-July, about fifteen days ahead of schedule. The rain during the night of 14 to 15 August were beneficial for the grapes. First, the rainfall was useful to finish off the ripening of the white grapes, picked 4 days later. Furthermore, the precipitation over several days, until September 15th, boosted the maturation of the red grapes and their volume.

The harvest was early, both for the whites and the reds, making 2022 a historic vintage.

Vine cycle

- Bud break : March 22
- Flowering : May 16 to May 26 (full flower on May 20)
- Start of ripening : July 11

Harvest

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

Vinification

- Alcoholic fermentation in thermo-regulated vats
- Ageing: 12 months in French oak barrel
- New barrels: 40%
- Alcohol: 14%



TASTING

- *Blending* 70% Cabernet Sauvignon - 30% Merlot
- *Bottling* At the Château, in May 2024 - 70,500 bottles
- *Distribution* CVBG

This wine has a vibrant ruby colour with a wonderful intensity. The nose is voluptuous and complex with subtle notes of red fruits and menthol, followed by delicate aromas of violets, vanilla and cloves. On the palate, elegant aromas of ripe red & black fruits, complemented by hints of liquorice that add volume & complexity. The structure is well-balanced with well-integrated tannins. The finish is long and persistent.