

Château LATOUR-MARTILLAC

Grand Cru Classé de Graves

White 2022

Pessac-Léognan Appellation

CHÂTEAU LATOUR-MARTILLAC

GRAND CRU CLASSÉ DE GRAVES



ESTATE

- *Owners* Jean Kressmann family since 1930
- *Classification* Grand Cru Classé de 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* 9 Ha for the white (total surface: 55 Ha)
- *Nature of the soil* Clay-limestone soil on the eastern slopes of the property, offering good natural drainage with optimum exposure for our white grape varieties.
- *Grape varieties* 60% Sauvignon Blanc ; 40% Sémillon
- *Pruning* Double Guyot system (Sauvignon Blanc) and cordon system (Sémillon)
- *Planting density* 7200 feet/ Ha
- *Average age of the vines* 30 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 (HEV).

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, in small crates
- Sauvignon Blanc: August 18 to 31
- Semillon: August 23 to 31

Vinification

- Alcoholic fermentation in oak barrel
- Ageing: 15 months on lees, including 10 months in French oak barrels
- New barrels: 25%
- Alcohol: 13.5%



TASTING

- *Blending* 52% Sauvignon-Blanc ; 48% Sémillon
- *Bottling* At the Château, in March 2024 - 27,800 bottles
- *Distribution* Place de Bordeaux

Pale in colour with light greenish tints. Complex and intense, the nose reveals floral (white flowers) and fruity (apricot, pear) notes, as well as some exotic touches (pineapple). The palate is fresh, well rounded and silky smooth. The finish is marked by a beautiful acidity and a subtle touch of salinity.