

LAGRAVE-MARTILLAC

White 2023

Pessac-Léognan Appellation

Second wine of Château Latour-Martillac, since 1990

CHÂTEAU
LATOUR ~ MARTILLAC

GRAND CRU CLASSÉ DE GRAVES



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* 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 year was marked by very unstable weather at the start of the season, characterized by a hot and humid Spring, which resulted in a constant battle against mildew. Fortunately, the second half of the season was much better, allowing both the red and white grapes to reach perfect ripeness.

In general, 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. 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.

Vine cycle

- Bud break : March 25
- Flowering : May 20 to June 1st (full flower on May 25)
- Start of ripening : July 15

Harvest

- Plot by plot handpicking, in small crates
- Sauvignon Blanc: August 28 to September 11
- Sémillon: September 04 to 12

Vinification

- Alcoholic fermentation in oak barrel
- Ageing: 7 months on lees
- New barrels: 20%
- Alcohol: 13%



TASTING

- *Blending* 50% Sauvignon-Blanc ; 50% Sémillon
- *Bottling* At the Château, in March 2024 - 18,000 bottles
- *Distribution* CVBG - Kressmann

Pale colour with light green reflections. The nose is expressive, with scents of citrus and white peach, with a hint of white flowers (hawthorn) and oak. Fresh and fruity, the palate reveals aromas of yellow-fleshed stone fruits (peach, apricot, mirabelle plum), complemented by a subtle touch of almond. The finish is fresh, long and persistent, marked by an elegant acidity and intense aromas of Corsican citron and pomelo peel.