



Grapecap 1884

CHATEAU
LATOUR-MARTILLAC



Grapecap 1884

Named after the Latin gratum caput which means 'precious vine', Grapecap was planted in 1884 and is the oldest of Château Latour-Martillac's plots. The Kressmann family decided to create a special wine from this unique heirloom.

A UNIQUE AND RARE, AUTHENTIC WINE

The plot made its first appearance in 1860 on a historical map of the domain identified as the 'Grapecap joala'. Joala was an ancient method of agriculture where different crops were planted together, especially fruit trees.

Grapecap is located on the south-east side of the estate, on the best clay and limestone terroirs of Château Latour-Martillac. A living testimony to ancient viticultural practices, its varietal composition has never changed since the estate was discovered in the 19th century by Edouard Kressmann, the ancestor of the current owners' family. The 65-acre plot is planted primarily with Sémillon, the historic grape of the Château, as well as Muscadelle and a host of other white varieties.

The Bordelais expert in ampelography Louis Bordenave conducted an extensive inventory of the vegetation of the Grapecap plot revealing several non-native varieties such as Ugni Blanc; Chasselas; Folle Blanche and Melon de Bourgogne.

GRAPECAP 1884 PLOT

Year of planting: 1884.

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% Semillon (3,580 plants), 3% Muscadelle (110 plants), 1% other varieties (Ugni Blanc; Chasselas; Sauvignon Blanc; Meslier Saint-François; Folle Blanche; Melon de Bourgogne).

Total number of plants: 3,734.

Thanks to this authentic conservatory of genetic inheritance the Kressmann family decided to launch a unique wine to pay homage to Jean Kressmann who was dedicated to the preservation and maintenance of this historic plot throughout his years as head of the family property.

'Grapecap is an authentic wine which reveals all the potential of Semillon whilst posing a multitude of questions about the viticultural practices of the past, present and future.'

Edouard Kressmann, Technical Director

Cultivated by hand using horses in accordance with traditional methods, Grapecap 1884 was first produced in 2021 and will only be made in exceptional vintages for white wine.

The grape clusters are pressed whole and the juice fermented in single use oak barrels (1/3), ultra-premium QTT Seguin Moreau barrels (1/3) and Wineglobe vats (1/3). The wine is aged for 10 months in these containers with regular stirring of the lees. After this, the wine is blended and then aged on the lees for a further 5 months in vats before bottling.

Vintage 2021

Tasting notes

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.

Technical Specifications

Appellation Vin de France.

Blend 96% Sémillon, 3% Muscadelle, 1% other grape varieties.

Alcohol 12,5° vol.

Bottling estate bottled, March 2023
717 bottles.

Commercialisation end of 2024,
Place de Bordeaux
online shop www.latourmartillac.com

Selling Price €195

Packaging wooden cases of 1 and 3 bottles.
Labels individually numbered from 1 – 71.7

Food and wine pairing white meats, goat cheese, fish, pavlova.



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