



THE VINEYARD

Surface of production for red:	40 ha (total surface: 50 ha)
Nature of the soil:	Gūnz 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 for Cabernet Sauvignon, Cordon system for Merlot and Petit Verdot
Density of planting:	7,200 feet/ha
Average age of the vineyard:	25 years
Vineyard management:	Traditional methods with mechanical ploughing. Sustainable Vine Protection. Green harvesting by hand: desuckering, excess bud removal, leaf thinning, removal of secondary shoots.

PRESENTATION OF THE VINTAGE

After a late and mild winter, drought set in until June, with summerlike temperatures from April. The result was an early flowering, from May 10th. The foliage was healthy but not enough to provide protection for some Cabernet Sauvignon exposed to scorching days at the end of June (40°C). By July 1st, the vegetation was three weeks ahead of its usual development. The vintage was then rescued by plenty of rain and cooler temperatures during July and August, with a late and slow ripening, which preserved flavor and freshness. The harvest then took place under a bright September sun.

Harvest:

Plot by plot handpicking
From the 8th to the 28th of September

Vinification:

Alcoholic fermentation in thermo-regulated vats
Ageing: 12 months in French oak barrel
New barrels: 25%
Alcohol: 13.5%



TASTING

Blending:	60% Merlot - 40% Cabernet Sauvignon Plot selection from young vines
Bottling:	At the Château, in June 2013 – 30,000 bottles

« The Lacroix-Martillac 2011 in bottle has a lovely garnet colour with bright highlights. Deliciously aromatic on the nose revealing red and black fruit aromas (cherry, wild strawberries) and (blackcurrant) with some spicy notes. The palate is smooth and elegant, with red fruit notes and a touch of oak. On the finish there are some well-integrated but present tannins. Drink over the next 8 years. »