



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 dry and very cold winter, the first buds appeared during the beginning of March. The cold months of April slowed the blossoming down and the flowering only started around May 25th. Summer set in towards mid-July with a slow berry ripening. Starting August 15th, green harvesting was carried out strongly in order to homogenize the fruits' maturity. The warmer temperatures in the second half of August and September helped ripen the berries nicely.

Vine cycle:

Budbreak: from the 18th to 26th of March

Flowering: full flower on 10th of June

Berry set: from the 25th of June to the 10th of July

Veraison: from the 3rd to the 15th of August

Harvest:

Plot by plot handpicking

Merlot: from the 1st to the 9th of October

Cabernet Sauvignon: from the 10th to the 16th of October

Vinification:

Alcoholic fermentation in thermo-regulated vats

Ageing: 12 months in French oak barrel

New barrels: 25%

Alcohol: 13%



TASTING

Blending:	60% Merlot – 40% Cabernet Sauvignon Plot selection from young vines
Bottling:	At the Château, in June 2014 – 9,000 bottles

« The Lacroix-Martillac 2012 has an elegant and intense purple colour. The wine shows a round and soft character on black cherry and blackcurrant on the nose and palate. This wine is appreciated for its smooth tannic structure, its freshness and its fruity aromas. It can be enjoyed both when young or after a few years of ageing. »