



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

Winter and spring were cool, wet and humid, with double the average rainfall in January (151mm vs 86mm on average). The first buds appeared in April with a 15-day delay and the flowering, in June, took place even in the rain... Fortunately July was dry and hot (July was the warmest on record in the last 14 years). Our teams worked throughout the summer in the vineyards removing leaves and rigorous green harvest in August and September. Despite the low yields, we sacrificed green clusters to allow the plants to focus their energy on the remaining clusters in order to homogenize the harvest as much as possible. Late leaf removal later facilitated additional ventilation clusters thereby reducing the risk of rots. The harvest took place 2 weeks later than average.

Vine cycle:

Bud break: from the 18th of March to the 8th of April

Flowering: full flower the 20th of June

Fruit set: from the 6th to the 15th of July

Veraison: from the 5th to the 18th of August

Harvest:

Plot by plot handpicking

Merlot: from the 1st to the 10th of October

Cabernet Sauvignon: from the 7th 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 May 2015 – 20,000 bottles

« The Lacroix-Martillac 2013 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 5 years. »