

# LACROIX-MARTILLAC Red 2015

Pessac-Léognan Appellation Plot selection from Château Latour-Martillac

#### THE VINEYARD

**Surface of production for red**: 40 ha (total surface: 50 ha)

Nature of the soil: Gűnz 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

A cold winter finishing with an even colder month of March, explains a late bud break. This late start was quickly offset by very mild temperatures from the 10<sup>th</sup> of April. The early and clustered flowering began at the end of May, the weather conditions in June allowed an even and rapid flowering. The months of June and July were particularly hot and dry. A water shortage led to the creation of small berries and a stop to early growth of the vine. The rainy period at the beginning of August was beneficial in producing a speedy ripening. The harvesting started early and spread out. The dry conditions of September and October allowed us to harvest the Merlot, Petit Verdot and Cabernet Sauvignon grapes at the optimum time.

#### Vine cycle:

Budbreak: from the  $15^{th}$  of March to the  $30^{th}$  of April

Flowering: from the 21st of May to the 10th of June (full flower: 8th of June)

Berry set: from the  $29^{th}$  of June to the  $6^{th}$  of July Veraison: from the  $27^{th}$  of July to the  $12^{th}$  of August

## Harvest:

Plot by plot handpicking

Merlot: from the  $15^{th}$  to the  $23^{rd}$  of September

Cabernet Sauvignon: from the 30th of September to the 8th of October

#### Vinification:

Alcoholic fermentation in thermo-regulated vats Ageing: 12 months in French oak barrel

New barrels: 25% Alcohol: 14%



### **TASTING**

**Blending**: 60% Merlot - 40% Cabernet Sauvignon

Plot selection from young vines

**Bottling**: At the Château, in June 2017 – 12,000 bottles

« 2015 is an intense deep purple. The nose reveals a mix of black fruits (blackcurrant, blackberry) spices and lovely toasty notes. The mouth is well-balanced, powerful and well-structured, softened on the finish by silky tannins from the Merlot. The finish is long and attractive. »