



## THE VINEYARD

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<b>Surface of production for red:</b>	40 ha (total surface: 50 ha)
<b>Nature of the soil:</b>	Gūnz gravel from the Quaternary period, on the plateau above the village of Martillac
<b>Grape varieties:</b>	55% Cabernet Sauvignon; 40% Merlot; 5% Petit Verdot
<b>Pruning:</b>	Double Guyot system for Cabernet Sauvignon, Cordon system for Merlot and Petit Verdot
<b>Density of planting:</b>	7,200 feet/ha
<b>Average age of the vineyard:</b>	25 years
<b>Vineyard management:</b>	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

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A mild and very wet winter led to an early and even budbreak. The wet weather lasted all the way through Spring accompanied by some very cool temperatures. Miraculously, full flowering took place between the 7<sup>th</sup> and the 11<sup>th</sup> of June which was a 5-day period of lovely weather and relatively hot temperatures. These conditions encouraged a quick and uniform flowering followed by a good return of fruit. The midpoint of the colour change of the berries happened around the 10<sup>th</sup> of August, with excellent uniformity across all the grape varieties. Despite these unpredictable swings of Nature; the heat and the absence of rain, the vines could maintain a healthy foliage right up to the beginning of the harvest thanks both to the water reserves and to the ploughing of the plots. Harvesting started 8 days late. Light showers at the beginning of September and a lovely Indian summer during the picking meant that all the grape varieties achieved perfect ripeness and a healthy condition placing the 2016 vintage among the great vintages.

### Vine cycle:

Budbreak: from the 11<sup>th</sup> of March to the 25<sup>th</sup> of April  
Flowering: from the 18<sup>th</sup> of May to the 10<sup>th</sup> of June (full flower: 8<sup>th</sup> of June)  
Berry set: from the 25<sup>th</sup> of June to the 1<sup>st</sup> of July  
Veraison: from the 22<sup>nd</sup> of July to the 8<sup>th</sup> of August

### Harvest:

Plot by plot handpicking  
Merlot: from the 23<sup>rd</sup> of September to the 10<sup>th</sup> of October  
Cabernet Sauvignon: from the 10<sup>th</sup> to the 21<sup>st</sup> of October

### Vinification:

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



## TASTING

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<b>Blending:</b>	60% Merlot – 40% Cabernet Sauvignon Plot selection from young vines
<b>Bottling:</b>	At the Château, in March 2018 – 36,000 bottles

« The 2016 Lacroix-Martillac, a rich garnet red with purple reflections. The nose reveals ripe fruit backed by smoky aromas. The palate is rich and fruity with a presence of powerful but rounded tannins. A long fresh finish. Drinking over the next 8/10 years.»