



## THE VINEYARD

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<b>Surface of production for white:</b>	10 ha (total surface: 50 ha)
<b>Nature of the soil:</b>	Clay-limestone soil on the eastern slopes of the property, offering good natural drainage with optimum exposure for our white grape varieties.
<b>Grape varieties:</b>	60% Sauvignon Blanc; 40% Sémillon
<b>Pruning:</b>	Double Guyot system for the Sauvignon Blanc and Cordon pruning for the Sémillon
<b>Density of planting:</b>	7,200 feet/ha
<b>Average age of the vineyard:</b>	35 years
<b>Vineyard management:</b>	Traditional Methods. Sustainable Vine Protection. Green Harvesting by hand: desuckering, excess bud removal, leaf thinning, removal of excess shoots.

## PRESENTATION OF THE VINTAGE

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A mild and very wet winter led to an early and even budbreak (around the 25<sup>th</sup> of March). The wet weather lasted all the way through Spring accompanied by some very cool temperatures. Rainfall was very high (820 mm) for the first half year which meant the water tables were greatly replenished. 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.

### Harvest:

Plot by plot handpicking, in small crates

Sauvignon Blanc: from the 6<sup>th</sup> to the 20<sup>th</sup> of September

Sémillon: from the 12<sup>th</sup> to the 20<sup>th</sup> of September

### Vinification:

Alcoholic fermentation in barrel

Ageing: 7 months on lees in French oak barrels

New barrels: 20%

Alcohol: 13%



## TASTING

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<b>Blending:</b>	60% Sauvignon Blanc - 40% Sémillon Plot selection from young vines
<b>Bottling:</b>	At the Château, in April 2017 – 7,200 bottles

« The Lacroix-Martillac 2016 is a pale-yellow colour with green highlights. An intense and fresh nose, on typical aromas of Sauvignon: blackcurrant buds, citrus and white peach. The mouth is juicy, fresh and pleasing. A long finish, marked by its freshness. »