



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

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 7th and the 11th 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 10th 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 11th of March to the 25th of April

Flowering: from the 18th of May to the 10th of June (full flower: the 8th of June)

Berry set: from the 25th of June to the 1st of July

Veraison: from the 22nd of July to the 8th of August

Harvest:

Plot by plot handpicking

Merlot: from the 23rd of September to the 10th of October

Cabernet Sauvignon: from the 10th to the 21st of October

Vinification:

Alcoholic fermentation in thermo-regulated vats

Ageing: 12 months in French oak barrel

New barrels: 40%

Alcohol: 13%



TASTING

Blending:	60% Cabernet Sauvignon - 40% Merlot Plot selection from young vines
Bottling:	At the Château, in March 2018 – 83,000 bottles
Distribution:	CVBG

« The 2016 Lagrave-Martillac, a garnet red with bright purple reflections. A very aromatic nose with ripe fruity notes and truffles. The palate is soft, again with black fruits and truffles in evidence. Full and delicious development in the mouth with slightly closed but delicate tannins and a fresh finish. »