

# LAGRAVE-MARTILLAC White 2014

Pessac-Léognan Appellation Second wine of Château Latour-Martillac, since 1990

# THE VINEYARD

**Surface of production for white**: 10 ha (total surface: 50 ha)

Nature of the soil: Clay-limestone soil on the eastern slopes of the property, offering good natural drainage

with optimum exposure for our white grape varieties.

**Grape varieties**: 60% Sauvignon Blanc; 40% Sémillon

Pruning: Double Guyot system for the Sauvignon Blanc and Cordon pruning for the Sémillon

**Density of planting**: 7,200 feet/ha **Average age of the vineyard**: 35 years

Vineyard management: Traditional Methods. Sustainable Vine Protection.

Green Harvesting by hand: desuckering, excess bud removal, leaf thinning, removal of

excess shoots.

**2014 specificities:** At harvest time, individual parcel selection to target optimal ripeness.

# PRESENTATION OF THE VINTAGE

Following a mild and wet winter in which ground water levels were increased, spring 2014 was a season of constant rainfall and mild temperatures, which encouraged an early budbreak. The flowering period, which followed this was rapid and homogeneous. After a cool and mainly dry July, August was a particularly wet month. The cool August nights stimulated a presence of advanced aromas in the white grapes, with a remarkable and refreshing balance between sugar and acidity. The sunny weather of September allowed us to harvest all of our white grapes with great ease.

### Vine cycle:

Budbreak: from the 20th of March to the 10th of April

Flowering: from the 22<sup>nd</sup> of May to the 12<sup>th</sup> of June (full flower: the 8<sup>th</sup> of June)

Fruit set: from the  $15^{th}$  of June to the  $6^{th}$  of July Veraison: from the  $10^{th}$  to the  $20^{th}$  of August

### Harvest:

Plot by plot handpicking, in small crates

Sauvignon Blanc: from the 8<sup>th</sup> to the 25<sup>th</sup> of September Sémillon: from the 16<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: 25% Alcohol: 12.5%

# MGRAVE - MARTILL BRAND VIA DE GRAVES BRANC LLIDOCAS

## **TASTING**

Blending: 80% Sauvignon Blanc - 20% Sémillon

Plot selection from young vines

**Bottling**: At the Château, in May 2015 – 10,300 bottles

**Distribution**: CVBG

« The wine has lots of lovely white fruits and citrus notes. The palate is lively, well-strung and refreshing. A well-balanced wine with a minerality, associated with the fresh and pure aromatic expression of Sauvignon. »