



# Château LATOUR-MARTILLAC Grand Cru Classé de Graves White 2012

Pessac-Léognan Appellation

# THE VINEYARD

Surface of production for white: Nature of the soil:	10 ha (total surface: 50 ha) 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.

# PRESENTATION OF THE VINTAGE

After a dry and very cold winter, the first buds appeared during the beginning of March. The cold month of April slowed the blossoming down and the flowering only started around May 25<sup>th</sup>. Summer set in towards mid-July with a slow berry ripening. Starting August 15<sup>th</sup>, green harvesting was carried out strongly in order to homogenize the fruits' maturity. The warmer temperatures in the second half of August and September helped ripen the berries nicely.

# Vine cycle:

Budbreak: from the 18<sup>th</sup> to the 26<sup>th</sup> of March Flowering: full flowering the 10<sup>th</sup> of June Berry set: from the 25<sup>th</sup> of June to the 10<sup>th</sup> of July Veraison: from the 3<sup>rd</sup> to the 15<sup>th</sup> of August

### Harvest:

Plot by plot handpicking, in small crates Sauvignon Blanc: from the 3<sup>rd</sup> to the 12<sup>th</sup> of September Sémillon: from the 18<sup>th</sup> to the 24<sup>th</sup> of September

### Vinification:

Alcoholic fermentation in barrel Ageing: 15 months on lees, whose 11 months in French oak barrels New barrels: 25% Alcohol: 13%



### TASTING

Blending: Bottling: Distribution: 70% Sauvignon Blanc - 30% Sémillon At the Château, in February 2014 – 3,500 cases Place de Bordeaux

« A pale color with golden lights. The nose offers a nice aromatic intensity around white fleshed-fruits. Fine and elegant structure. After a lively attack, the mouth is rich and ample. The final is long with a hint of iodine. Wine of great quality, time will let it express all of its potential. »

S.A.S. VIGNOBLES JEAN KRESSMANN – 33650 Martillac – France