



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

Following a dry winter, this vintage was hit by late frosts on the 27th, 28th and 29th of April which badly affected our vines, notably the white grape varieties. Luckily the best Cabernet Sauvignon parcels in the heart of the village were spared. It was the furthest away parcels, which normally produce our second wine, which were most affected. Those parcels, which escaped the frost started a very early cycle of vegetation, leading up to a quick and uniform flowering. The month of June was hot and sunny. Fortunately, the temperate climate of July and August allowed the acidity and the freshness of the fruit to be preserved. “The veraison” was as equally early around mid-July. The reds were harvested between the 12th and the 29th of September, confirmation again of an early harvest. Before the harvest, in the partially frost hit parcels, considerable work was undertaken to identify the unaffected vines and to select which first generation, non-frost damaged bunches to pick.

Vine cycle:

Budbreak: from the 10th to the 18th of March
Flowering: from the 17th to the 27th of May (full flower: the 22nd of May)
Berry set: from the 19th to the 26th of July
Veraison: from the 10th to the 23rd of July

Harvest:

Plot by plot handpicking
Merlot: from the 12th to the 19th of September
Cabernet Sauvignon: from the 20th to the 29th of September

Vinification:

Alcoholic fermentation in thermo-regulated vats
Ageing: 12 months in French oak barrel
New barrels: 40%
Alcohol: 13.5%



TASTING

Blending:	60% Cabernet Sauvignon - 40% Merlot Plot selection from young vines
Bottling:	At the Château, in May 2019 – 56,000 bottles
Distribution:	CVBG

« The 2017 Lagrave-Martillac Red is intensely purple. The nose reveals subtle fruits of the forest (blackcurrant and blackberry) with floral notes (powdered roses). The mouth is silky and rich. The tannins are present but well-integrated in this full-bodied, intensely fruity wine. »