



THE VINEYARD

Surface of production for white:	9 ha (total surface: 49 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.

PRESENTATION OF THE VINTAGE

2018 was a year marked by a spell of frost in April, reminiscent of the frost experienced in 2017 and followed in quick succession by an episode of hail on the 26th of May. The year was also marked by heavy downpours in Spring (113mm in the month of March alone!) and by a particularly hot and dry summer. Despite the attack of mildew at the beginning of the summer in certain parcels of red vines, the sunny period from July through to the beginning of October (with record temperatures in July and September) truly saved the vintage and guaranteed a good ripening of the grapes. The harvest began on the 28th of August with the whites and finished on the 13th of September.

Vine cycle:

Budbreak: from the 2nd to the 9th of April

Flowering: from the 28th of May to the 3rd of June (full flower: the 31st of May)

Fruit set: from the 25th to the 31st of June

Mid-veraison: from the 27th of July to the 18th of August

Harvest:

Plot by plot handpicking, in small crates

Sauvignon Blanc: from the 28th of August to the 11th of September

Sémillon: from the 7th to the 13th of September

Vinification:

Alcoholic fermentation in barrel

Ageing: 7 months on lees in French oak barrels

New barrels: 20%

Alcohol: 13%



TASTING

Blending:	55% Sauvignon Blanc - 45% Sémillon Plot selection from young vines
Bottling:	At the Château, in March 2019 – 21,000 bottles
Distribution:	CVBG

« The 2018 Lagrave-Martillac White is pale yellow. The nose is complex and fruity, with notes of citrus, peach and verbena. In the mouth, the wine is soft, round and fleshy. The finish is both fresh and delightfully flavoured. »