

LACROIX-MARTILLAC

WHITE 2020

*Pessac-Léognan Appellation*

*The plot selection from Château Latour-Martillac*

CHÂTEAU  
LATOUR ~ MARTILLAC

GRAND CRU CLASSÉ DE GRAVES



## THE VINEYARD

- *Production area* 9 Ha for the white (total surface: 57 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 (Sauvignon Blanc) and cordon system (Sémillon)
- *Planting density* 7200 feet/ Ha
- *Average age of the vines* 30 years old
- *Vineyard management* Traditional sustainable farming methods, with mechanical soil maintenance. The work on the growing vines is carried out manually (pruning, excess buds, shoots and leaves removal). High Environmental Value Certification (HEV).

## INTRODUCTION TO THE VINTAGE

The 2020 vintage was marked by 3 major climatic events:

After a mild winter, the 3rd mildest winter ever recorded, and a bud break 15 days ahead of schedule, the spring was marked by great humidity, with a record rainfall on the weekend of May 10 and 11. These climatic conditions caused the appearance of a very virulent mildew on our red grapes.

From mid-June onwards, the weather changed radically with a very dry summer marked by 8 weeks without rain, a first for the region of Bordeaux. The few rains in mid-August were essential to reactivate the ripening of the grapes. This drought had a major impact on the vines growing on gravels, which gave us small but very concentrated grapes.

### *Vine cycle*

- Budbreak : March 12
- Flowering : May 11 to 31
- Ripening : July 7

### *Harvest*

- Plot by plot handpicking, in small crates
- Sauvignon-Blanc : Aug. 24 to Sept. 2
- Sémillon : Aug. 27 to Sept. 3

### *Vinification*

- Alcoholic fermentation in oak barrel
- Ageing: 7 months on lees
- New barrels: 20%
- Alcohol: 13.5%



## TASTING

- *Blending* 50% Sauvignon Blanc - 50% Sémillon
- *Bottling* At the Château, in April 2021 – 12,000 bottles
- *Distribution* Place de Bordeaux

The wine is pale yellow with a green sheen. On the nose, the white flowers and citrus fruits are refined by notes of lemon and grapefruit. The attack is soft, and evolves towards a fine and ample mid-palate, characterized by freshness and aromas of peach, as well as exotic fruits, like mango. The wine is subtly flavored by a zest of lemon.

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