



THE VINEYARD

- *Production area* 9 Ha for the white (total surface: 56 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* 50% Sauvignon Blanc ; 50% 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

2021 is a year that was characterized by complex climatic conditions.

The very wet winter gave way to a particularly dry beginning of spring, with only 20mm of precipitation per month in March and April, compared to the usual 70mm. April was marked by several very cold nights, between April 6 and 19, with numerous frost events. The flowering, at the beginning of June, was particularly homogeneous. The summer was relatively cool, with the exception of a heat wave at the end of July and the on 15th of August, leading to a slight delay in the veraison.

The white harvest started rather late compared to previous years, on September 9, and ended on September 21 with a yield that was finally higher than in 2020.

Vine cycle

- Bud break : March 12
- Flowering : May 24 to June 20 (full flower on June 10)
- Ripening : July 19 to August 20

Harvest

- Plot by plot handpicking, in small crates
- Sauvignon Blanc: Sept. 9 to 21
- Semillon: Sept. 15 to 21

Vinification

- Alcoholic fermentation in oak barrel
- Ageing: 7 months on lees
- New barrels: 20%
- Alcohol: 13%



TASTING

- *Blending* 50% Sauvignon Blanc - 50% Sémillon
- *Bottling* At the Château, in March 2022 – 10,000 bottles
- *Distribution* CVBG - Kressmann

The Lagrave-Martillac white 2021 has a clear and bright color with beautiful pale green reflections. The nose opens with aromas of citrus, fresh white fruits, jasmine and acacia. The mouth reveals a remarkable freshness, underlined by pleasant notes of grapefruit, and develops in richness and unctuousness around yellow flesh fruits and exotic fruits. The finish is tasty. To be consumed within 3 to 5 years.