

# LAGRAVE-MARTILLAC

Red 2020

*Pessac-Léognan Appellation*

*Second wine of Château Latour-Martillac, since 1986*

CHÂTEAU  
LATOUR ~ MARTILLAC

GRAND CRU CLASSÉ DE GRAVES



## THE VINEYARD

- *Production area* 47 Ha for the red (total surface : 56 Ha)
- *Nature of the soil* Gunz 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 (Cabernet Sauvignon) and cordon (Merlot and Petit Verdot)
- *Planting density* 7200 feet/ Ha
- *Average age of the vines* 25 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.

Last but not least, the early harvest was marked by an unprecedented heat wave in mid-September. This had the effect of further concentrating the grapes. And for the third time in our history, we finished harvesting our last Cabernet-Sauvignon in September.

### *Vine cycle*

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

### *Harvest*

- Plot by plot handpicking
- Merlot : Sept. 9 to 17
- Cabernet-Sauvignon: Sept. 17 to 29

### *Vinification*

- Alcoholic fermentation in thermo-regulated vats
- Ageing: 12 months in French oak barrel
- New barrels: 20%
- Alcohol: 13.5%



## TASTING

- Blending 60% Cabernet Sauvignon - 40% Merlot
- Bottling At the Château, in May 2022 - 28 000 bottles
- Distribution CVBG - Kressmann

The Lagrave-Martillac Red 2020 has a garnet color with purple highlights. The nose is characterized by aromas of red fruits such as raspberry and red currant, with peppery notes and clove. The mouth reveals a nice fresh attack, a beautiful structure all in roundness on fine tannins. The fruit is crunchy, gourmand, accompanied by a light smokiness, typical of our gravelly soils. The final is persistent. To be consumed within 5 to 10 years.