# LAGRAVE-MARTILLAC Red 2021

Pessac-Léognan Appellation Second wine of Château Latour-Martillac, since 1986





## THE VINEYARD

• Production area 46 Ha for the red (total surface: 55 Ha)

Gunz gravel from the Quaternary period, on the plateau above the village of Martillac • Nature of the soil

• Grape varieties 55% Cabernet Sauvignon; 40% Merlot; 5% Petit Verdot

Double Guyot system (Cabernet Sauvignon) and cordon (Merlot and Petit Verdot) • Pruning

7200 feet/ Ha • Planting density • 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 very wet winter gave way to a mild and particularly dry spring, with only 40 mm of precipitation in March-April, compared to 70 mm on average. This month of April was marked by several episodes of frost, causing some damage to the earliest plots.

Flowering, at the beginning of June, was particularly uniform. The summer was relatively cool, with the exception of a heat wave at the end of July and mid-August, which led to a slight delay in the veraison.

The red grape harvest began late on September 24th and ended on October 13th. 2021 is the first vintage drived by Edouard Kressmann.

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

Merlot: September 24 to October 1

Cabernet Sauvignon: October 1 to 13







# **Vinification**

- Alcoholic fermentation in thermo-regulated vats
- Ageing: 12 months in French oak barrel
- New barrels: 20%
- Alcohol: 13%

# **TASTING**

75% Cabernet Sauvignon - 25% Merlot Blending Bottling At the Château, in May 2023 - 56,700 bottles

**CVBG** Distribution

Lagrave-Martillac 2021 has a ruby-red color. The nose is highly aromatic, with notes of fruits (fresh fruit mix) and spices (clove), with a touch of eucalyptus. The palate is expressive and characterized, once again, by the presence of fruits. The palate is lively and greedy, with balanced tannins and a long finish.