

LAGRAVE-MARTILLAC

White 2022

Pessac-Léognan Appellation

Second wine of Château Latour-Martillac, since 1990

CHÂTEAU
LATOUR ~ MARTILLAC

GRAND CRU CLASSÉ DE GRAVES



THE VINEYARD

- *Production area* 9 Ha for the white (total surface: 55 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 winter was dry and characterized by a significant lack of rainfall and consequently a low water reserve from the beginning of the season. The Spring was marked by high temperatures from mid-April onwards. The growth of the vine was relatively fast, and the flowering took place in mid-May.

The summer was spectacular and unprecedented in terms of climatic conditions, with several waves of heat (record number of days over 40°C). Veraison started in mid-July, about fifteen days ahead of schedule. The rain during the night of 14 to 15 August (32mm of water in Martillac) were beneficial for the grapes, in particular to finish off the ripening of the white grapes, picked 4 days later, on August 18th (2 weeks in advance).

Vine cycle

- Bud break : March 22
- Flowering : May 16 to 26 (full flower on May 20)
- Ripening : July 11

Harvest

- Plot by plot handpicking, in small crates
- Sauvignon Blanc: August 18 to 31
- Semillon: August 23 to 31

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 March 2023 – 12,000 bottles
- *Distribution* Place de Bordeaux

Lagrave-Martillac white 2022 has a clear color with beautiful silvery reflections. The nose and the mouth are slightly acidic with nice aromas of pear and citrus (lemon). The mouth is round, with a light touch of sweetness. The finale is tasty and fresh.

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