



## 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 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 white grape harvest began late on September 9th and ended on September 21st. 2021 is the first vintage driven 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, in small crates
- Sauvignon Blanc: Sept. 9 to 21
- Semillon: Sept. 15 to 21

### *Vinification*

- Alcoholic fermentation in oak barrel
- Ageing: 15 months on lees, including 10 months in French oak barrels
- New barrels: 25%
- Alcohol: 13%



## TASTING

- *Blending* 57% Sauvignon-Blanc ; 43% Sémillon
- *Bottling* At the Château, in March 2023 - 29,000 bottles
- *Distribution* Place de Bordeaux

Château Latour-Martillac 2021 is a promising white vintage. Straw-yellow in color with crystalline highlights, the nose reveals fruit aromas (citrus, pear, pineapple), with hints of almond and white flowers (jasmine). The attack on the palate is precise and taut, with notes of tropical fruits. The body is balanced and unctuous, with a hint of salinity. The long finish is refreshing and full of energy