



### ESTATE

• <i>Owners</i>	Jean Kressmann family since 1930
• <i>Classification</i>	Grand Cru Classé of Graves in Red and White
• <i>Appellation</i>	AOC Pessac-Léognan
• <i>Wines</i>	1st wine: Château Latour-Martillac ; 2nd wines: Lagrave-Martillac, Lacroix-Martillac
• <i>Technical Director</i>	Edouard Kressmann
• <i>Consulting Oenologists</i>	Christophe Ollivier et Axel Marchal

### THE VINEYARD

• <i>Production area</i>	46 Ha for the red (total surface : 55 Ha)
• <i>Nature of the soil</i>	Gunz gravel from the Quaternary period, on the plateau above the village of Martillac
• <i>Grape varieties</i>	59% Cabernet Sauvignon ; 35% Merlot ; 6% Petit Verdot
• <i>Pruning</i>	Double Guyot system (Cabernet Sauvignon) and cordon (Merlot and Petit Verdot)
• <i>Planting density</i>	7200 feet/ Ha
• <i>Average age of the vines</i>	25 years old
• <i>Vineyard management</i>	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).

### INTRODUCTION TO THE VINTAGE

The year was marked by very unstable weather at the start of the season, characterized by a hot and humid Spring, which resulted in a constant battle against mildew. Fortunately, the second half of the season was much better, allowing grapes to reach perfect ripeness. In general, Winter was mild, with the exception of a cool February. The bud break was at the beginning of April, much as in recent years. Flowering took place between late May and early June, during a dry, warm period. High temperatures from the 15th of May onwards, combined with heavy rainfall in June, led to extremely rapid vine growth. All the green harvesting had to be carried out in just two months instead of the usual three. The period from late July to early August was rather cool for the season, allowing the vines to slow down, and the grapes to change colour and ripen slowly. The white grape harvest began on the 28<sup>th</sup> of August with the first plots of Sauvignon Blanc. It was rare for us to have to pick on September 8<sup>th</sup> a few plots of Merlot before the end of the white harvest, because of the hot weather at the end of August and beginning of September.

#### *Vine cycle*

- Bud break : March 25
- Flowering : May 20 to June 1 (full flower on May 25)
- Start of ripening : July 15

#### *Harvest*

- Plot by plot handpicking
- Merlot: September 8 to 22
- Cabernet-Sauvignon: September 22 to October 5

#### *Vinification*

- Alcoholic fermentation in thermo-regulated vats
- Ageing: 12 months in French oak barrel
- New barrels: 20%
- Alcohol: 14%



### TASTING

• <i>Blending</i>	60% Merlot - 40% Cabernet-Sauvignon
• <i>Bottling</i>	At the Château, in May 2025 - 16,400 bottles
• <i>Distribution</i>	Place de Bordeaux

This wine has a luminous ruby-red colour. The nose is both fresh and fruity with red berry scent (Morello cherry, redcurrant and raspberry) complemented by subtle roasted notes (coffee, cigar box) that gives a lovely aromatic complexity. On the palate, the attack is tasty and fruity with a strong structure. The tannins are firm but perfectly integrated. A hint of bitterness on the finish prolongs the tasting, adds further complexity and makes the wine more persistent.