

# LACROIX-MARTILLAC

White 2024

*Pessac-Léognan Appellation*

*The plot selection from Château Latour-Martillac*

CHÂTEAU  
LATOUR ~ MARTILLAC

GRAND CRU CLASSÉ DE GRAVES



## ESTATE

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

## 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 of 2024 was notably warm and marked by heavy rainfall, with a total of 912 mm between October 2023 and March 2024. Regular rainfall continued throughout the spring too. Luckily, mildew was limited despite the heavy rain. Budburst began on 18 March for the Merlot and from 25 March for the other grape varieties. Two initial heatwaves on 6 and 13 April saw temperatures rise to nearly 30°C. This triggered accelerated growth of the vegetation which subsequently slowed down due to cooler temperatures in May. After relatively late flowering between 29 May and 10 June, summer was cooler than the average over the past few years which helped with the slow ripening of the grapes. Veraison began on 28 July with good conditions for the homogenous ripening of the fruit. Harvest took place in between several bouts of rain. The white grapes were picked between 4 and 19 September.

### *Vine cycle*

- Bud break : March 25
- Start of flowering : May 28
- Start of ripening : July 28

### *Harvest*

- Plot by plot handpicking, in small crates
- Sauvignon Blanc: September 10
- Semillon: September 19

### *Vinification*

- Alcoholic fermentation in oak barrel
- Ageing: 7 months on lees
- New barrels: 20%
- Alcohol: 12.5%



## TASTING

- *Blending* 50% Sauvignon-Blanc ; 50% Sémillon
- *Bottling* At the Château, in March 2025 - 6,000 bottles
- *Distribution* CVBG - Kressmann

This wine has a pale-yellow colour with light green hints. The nose is expressive, tonic and fresh, marked by exotic fruits (mango, passion fruit) and complemented by verbena, candy and lemon notes. The attack in the mouth is lively and continues through the middle of tasting with intense citrus notes. This soft wine is full of energy. The finish is long and fresh with a crisp acidity.