



ESTATE

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| • <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

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| • <i>Production area</i> | 9 Ha for the white (total surface: 55 Ha) |
| • <i>Nature of the soil</i> | Clay-limestone soil on the eastern slopes of the property, offering good natural drainage with optimum exposure for our white grape varieties. |
| • <i>Grape varieties</i> | 60% Sauvignon Blanc ; 40% Sémillon |
| • <i>Pruning</i> | Double Guyot system (Sauvignon Blanc) and cordon system (Sémillon) |
| • <i>Planting density</i> | 7200 feet/ Ha |
| • <i>Average age of the vines</i> | 30 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). High Environmental Value Certification (HEV). |

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 28th of August with the first plots of Sauvignon Blanc. It was rare for us to have to pick on September 8th 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, in small crates
- Sauvignon Blanc: August 28 to September 11
- Sémillon: September 4 to 12

Vinification

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



TASTING

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| • <i>Blending</i> | 60% Sauvignon Blanc ; 40% Sémillon |
| • <i>Bottling</i> | At the Château, in March 2025 - 35,500 bottles |
| • <i>Distribution</i> | Place de Bordeaux |

This wine has a pale-yellow colour with light green hints. The nose is both charming and delicate, with notes of caramelized almonds and almond-pear tart. Good attack on the palate with nice volume. The mouth is marked by an incredible roundness, balanced by a lovely freshness. The wine offers a wide variety of aromas (apricot, pear and lemon) and a pretty harmony between roundness and liveliness. The finish is long and elegant, with a clean end note and no bitterness.