



ESTATE

- *Owners* Jean Kressmann family since 1930
- *Classification* Grand Cru Classé of 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* 46 Ha for the red (total surface : 55 Ha)
- *Nature of the soil* Gunz gravel from the Quaternary period, on the plateau above the village of Martillac
- *Grape varieties* 55% Cabernet Sauvignon ; 40% Merlot ; 5% Petit Verdot
- *Pruning* Double Guyot system (Cabernet Sauvignon) and cordon (Merlot and Petit Verdot)
- *Planting density* 7200 feet/ Ha
- *Average age of the vines* 25 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).

THE WINE

- *Wine* Pressed rosé wine
- *Appellation* AOC Bordeaux Rosé
- *Blending* 100% Cabernet-Sauvignon
- *Bottling* At the Château, in February 2025 – 2000 bottles
- *Distribution* At the estate / Place de Bordeaux

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 followed by the first Merlot grapes from 14 September through to the last of the Cabernet Sauvignon on 4 October 2024.

Harvest

- Handpicking, in small crates
- Cabernet-Sauvignon : October 2

Vinification

- Direct cold pressing
- Alcoholic fermentation in stainless steel vats
- Alcohol: 13°



THE TASTING

Rosé 2024 has a powder pink colour with silver gleams. The nose opens with aromas of red fruits (raspberry, redcurrant) and exotic fruits (pomegranate, lychee, passion fruit). The aromatic palette is complemented by subtle notes of rose and light thiol touches, creating a great complexity. The attack in the mouth is very lively and fresh. The wine is characterized by tart small red fruits aromas (redcurrant) and boiled sweet notes (acid drop and violet candy). The wine is pleasant, with no bitterness and a beautiful texture (volume). The finish is long and fresh, with well-balanced acidity.