

## GRAPECAP 1884

Plot selection wine

White 2023

*Vin de France Appellation*

# Grapecap 1884

CHÂTEAU  
LATOUR-MARTILLAC  
GRAND CRU CLASSE DE GRAVES



### GRAPECAP PLOT

- *Area of production* 65 ares on the east of the property
- *Soil type* Clay-limestone soils with natural drainage and optimum exposure for white grape varieties
- *Grape varieties* 96% Sémillon ; 3% Muscadelle ; 1% other varieties (Ugni Blanc, Folle blanche, Melon, Gamay, Chasselas...)
- *Pruning* Cordon system and Sauternes palmet pruning
- *Total number of plants* 3,734 vines
- *Year of planting* 1884
- *Vineyard Management* Traditional sustainable farming methods, with manual work and horse-drawn ploughing. 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 28<sup>th</sup> of August with the first plots of Sauvignon Blanc.

#### *Vine cycle*

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



### WINEMAKING

#### *Harvest*

- Harvest of the plot: September 12
- Plot by plot handpicking, in small crates

#### *Vinification*

- Pressing of the whole grape, with separation of the free run and press juices
- Fermentation in barrels, QTT barrels and Wineglobe
- Ageing: 15 months on lees, including 10 months in French oak barrels, QTT barrels and Wineglobe
- 1/3 1-wine barrels, 1/3 new QTT barrels, 1/3 Wineglobe

### TASTING

- *Appellation* Vin de France
- *Blending* 96% Sémillon, 3% Muscadelle, 1% other varieties
- *Alcohol* 13°
- *Bottling* At the Château, in March 2025 - 1040 bottles
- *Commercialisation* 2026, Place de Bordeaux

This wine has a pale, luminous colour with golden highlights. The nose is delicate and full of finesse. Dominated by peach and apricot aromas, the nose evolves gradually towards subtle floral notes (hawthorn), giving elegance and complexity to the wine. On the palate, the wine has a rich, round and silky mid-palate. The wine is harmonious and voluptuous, with an elegant freshness on the finish that perfectly balances the richness of the fruit.

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