



CHÂTEAU
LATOUR~MARTILLAC
GRAND CRU CLASSÉ DE GRAVES



PRESS KIT

I.	THE KRESSMANN FAMILY: PORTRAIT OF A FAMILY	p.3
	a. Edouard Kressmann, the precursor	p.3
	b. Alfred and Jean Kressmann, visionaries and pioneers	p.4
	c. Tristan and Loïc Kressmann, heritage and development	p.6
	d. Edouard Kressmann: Honouring a Legacy, shaping the future of resilient viticulture	p.7
	e. The longevity of Château Latour-Martillac in the Kressmann family	p.8
II.	THE SOUL OF A GRAVES CLASSIFIED GROWTH	p.9
	a. The estate's history	p.9
	b. The vineyard: an exceptional terroir in the heart of Martillac	p.11
	c. Crafting the wines: White and red winemaking	p.12
	d. The strength of a passionate team	p.14
III.	CHÂTEAU LATOUR-MARTILLAC'S NEW AMBITIONS	p.16
	a. A new vat room and cellar combining innovation and performance	p.16
	b. Grapecap 1884: From a plot to a unique Wine	p.19
	c. A voluntary environmental approach	p.22
	d. A winery focusing on the development of wine tourism	p.25
IV.	THE WINES OF CHÂTEAU LATOUR-MARTILLAC	p.26
	a. Estate technical data	p.26
	b. Grapecap 1884 technical sheet – plot selection wine	p.27
	c. The Jean Kressmann family wines	p.28



I. THE KRESSMANN FAMILY: PORTRAIT OF A FAMILY

a) Edouard Kressmann, the precursor



It was at the age of 21, in 1858, that the young Edouard Wilhelm Ferdinand Kressmann left his Pomeranian home for Bordeaux. It was here that he found his cousins and fellow Germans involved in the wine business. Very soon, Edouard developed a passion for this business and began learning the ropes with a well-respected wine merchant of that time based on the Bacalan Quay. It was here that he acquired a thorough knowledge in wine tasting, blending and marketing. His tasting skills were legendary to everyone around him.

- 3 -

In 1871, Edouard Kressmann, bolstered by this experience, founded his own wine merchant business: « Edouard Kressmann & Cie ».

It was while researching quality white wines for his clients, mainly in northern and eastern Europe (Germany, Holland, Scandinavia,...) that Edouard Kressmann discovered the elegance and the consistency of wines from the Graves, and in particular from the commune of Martillac. He was particularly attracted to the property named Latour, in the heart of the village of Martillac. He bought wines from here regularly and formed a friendship with the owner at that time.

In 1884, he advised the owner in his selection of white grape varieties for a promising plot of vines. This plot, named « Grapecap », still exists today, and still produces the best from this plot: distinguished wines, complex and lively.

In the early days, it was the jewel in the crown of all the white wine varieties that Edouard Kressmann selected for his « Graves Monopole Dry », much favoured by the star Adelina Patti on her American tour!

b) Alfred and Jean Kressmann, visionaries and pioneers



It was Alfred Kressmann, the eldest son of Edouard, that inherited the preferred property of his father. When he bought it in 1930, he changed the name, avoiding all confusion with its well-known namesake in the Medoc. Thus Château Latour became Château Latour-Martillac.

The beginning of reconstruction work

Alfred wanted first and foremost to restructure the production in favour of red wines, as white wines made up the majority. It did not take him long to realise that certain

plots of the Graves, up to then designated for cattle breeding, could be perfectly adapted to grow Cabernet-Sauvignon. Thus after several years, red wine production overtook white wine.

- 4 -

After the defeat of 1940 and his demobilization, Jean Kressmann, Alfred's second son, came to help his father in his passion for winemaking. He settled in Martillac with his family and was involved in the local life during the dark years of the war.

After the death of his parents, he inherited the property in 1954, at a time of economic difficulty for the Bordeaux winegrowers. But the cru classification in 1953 encouraged him down this challenging path, confident also perhaps of the support of his children.

He continued the work of his father in red grape growing with the planting of some excellent Black Merlot on a clay-limestone soil.



At the beginning of the 70's, he had the opportunity to acquire a magnificent gravel plateau between the property and the village of Martillac: the vineyard extended rapidly to close to 30 hectares.

Jean Kressmann is remembered for his exceptional vintages of red wine such as 1959, 1961, 1966, 1970, 1975 or his favourite, the 1983.

Furthermore, with a keen interest in history, literature and theology, Jean Kressmann felt close to Montesquieu, the philosopher and winemaker of the Graves. Jean liked to say:

« In a bottle of wine, there is more history than geography »

In fact, for him, the art of the winemaker was primarily all about the geology and the climate. Jean Kressmann, became a well- known personality of vine and wine and he provided his valuable expertise in the creation of the Pessac-Léognan appellation in 1987.

- 5 -

Graphics insert: It was in 1934 that the label of Château Latour-Martillac came into being. Alfred and Jean Kressmann, excellent designers, came up with a label for their newly acquired property. They were inspired by the « Art deco » movement, in fashion at that time between the two wars, and created this famous label « gold and sand bars », which is still used today.

From the 2018 vintage, the singular label of Château Latour-Martillac was gently redesigned in order to gain in visibility while preserving the modernity and originality of the historic model.



c) Tristan and Loïc Kressmann, heritage and development

It was at the end of the 70's decade that Jean Kressmann felt the need to ask his sons for their help.

In 1975, he turned to the younger brother, Loïc, a keen agriculturalist, then in 1986 to Tristan for his complicity with his brother and his professional experience. A fourth generation of the Kressmann family bringing with it a new dynamic.

Since then, Tristan has assumed the General Manager role and Loïc, the Technical Director. With the help of the best wine consultants in Bordeaux, they carry on the family know-how and uphold the position of Château Latour-Martillac as a sure value in the Graves and the appellation of Pessac-Léognan.

A large renovation of the cellar was carried out in 1989 to adapt to new production areas and to integrate the latest technologies.

Under the benevolent eye of their father, they changed the blend of the white wine by adding Sauvignon blanc, to bring freshness to a style of wine, which up to then was dominated by Sémillon.

They also planted some Petit Verdot plots up high on the famous plateau of Martillac. Blended with Merlot and with Cabernet-Sauvignon, this grape variety contributes today to the charm and the complexity of the red wines of Château Latour-Martillac.

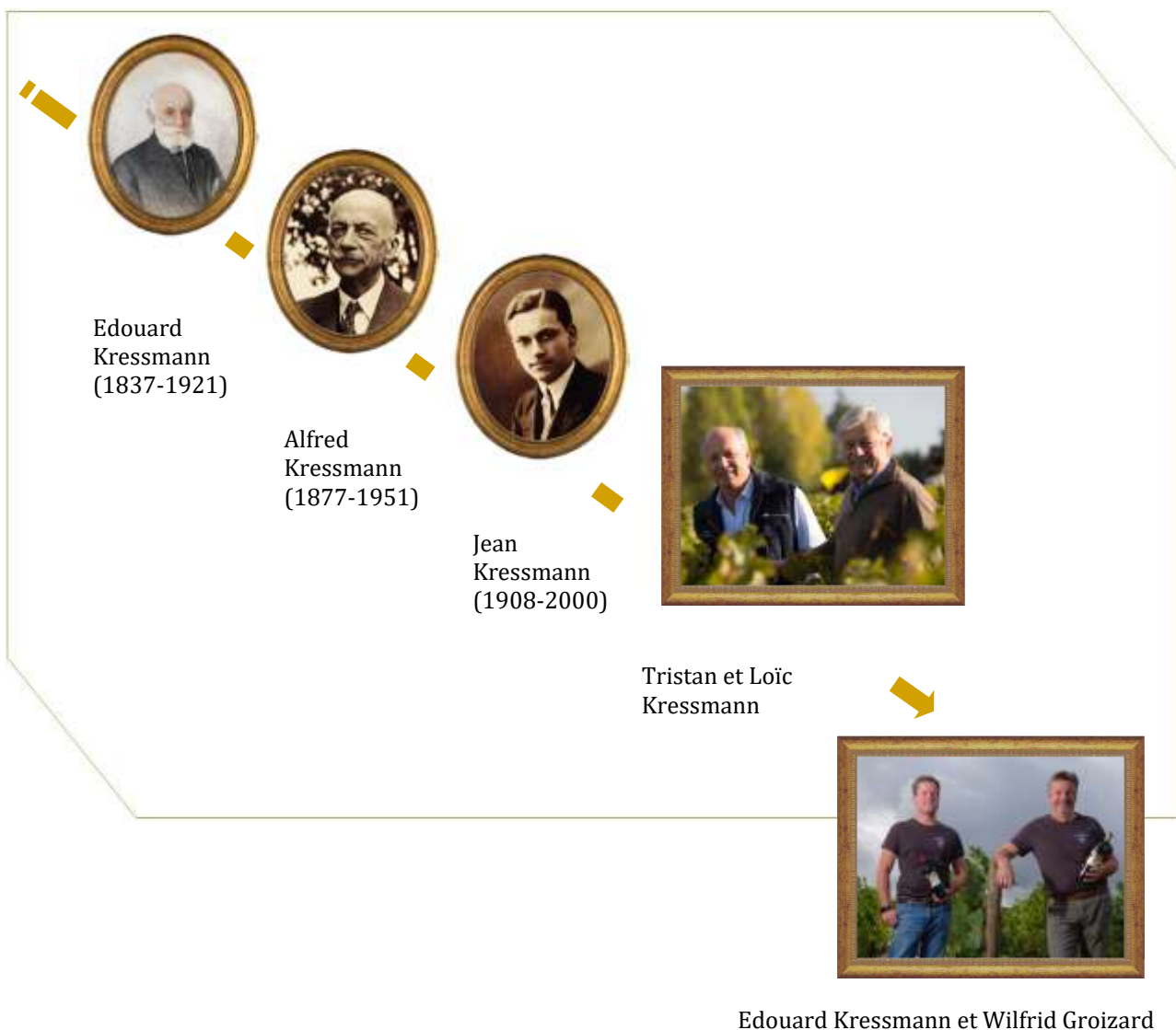
They quickly surrounded themselves with respected wine consultants such as, Michel Rolland and Denis Dubourdieu.



d) Edouard Kressmann: Honouring a Legacy, shaping the future of resilient viticulture

Edouard Kressmann, son of Loïc Kressmann and Technical Director since 2019, represents a new generation of winemakers committed to excellence, where tradition and innovation come together to shape the future of fine wines. Alongside Deputy Managing Director Wilfrid Groizard, he leads an estate steeped in history with a clear ambition: to preserve the uncompromising quality that has defined its reputation while embracing the challenges of a changing world—from adapting to climate change and advancing sustainable winegrowing practices to crafting new cuvées that write the next chapter in the estate's history without ever losing sight of its identity. Every decision, every vintage and every wine reflects a delicate balance between respect for the terroir, generations of expertise, and a steadfast commitment to resilient viticulture.

- 7 -



e) The longevity of Château Latour-Martillac in the Kressmann family

The strength of a family is to bring stability and longevity to a company.

Edouard Kressmann, Loïc's son and Technical Director of Château Latour-Martillac since 2019, and his cousins (4th generation of the Kressmann family) are increasingly involved in the entity's decisions and in the promotion of the wines.

To guarantee the future, the job responsibilities have been divided up since 2014 in preparation for the arrival of the next generation in good order.

Under the legal form of SAS, the governance is managed by a Director and a supervisory board of which the branches of six children of Jean Kressmann, owners of the properties are represented. The strategic decisions are also taken with the consent of all the family, including the involvement of the younger generations.

Organisation of S.A.S. VIGNOBLES JEAN KRESSMANN

Directoire :

- President: Tristan Kressmann^{5*}
- General Director: Loïc Kressmann^{4*}
- Deputy Managing Director: Wilfrid Groizard
- Board Member: Hervé Kressmann^{6*}

Conseil de Surveillance :

- President: Joël Kressmann^{7*}
- Board Members: Gaële Cassagne^{2*} (only daughter of Jean Kressmann!), Yann Kressmann^{1*}, Marc Kressmann^{9*} (son of Hervé), Stanislas Kressmann^{8*} (son of Tristan) and Edouard Kressmann^{3*} (son of Loïc)

- 8 -

*from left to right



II. THE SOUL OF A GRAVES CLASSIFIED GROWTH

a) The estate's history

The property takes its name from the tower which stands proudly in the main courtyard of the Château.

This tower was built in the 12th century by the ancestors of the famous philosopher and wine maker Montesquieu, Baron of La Brède. It is one of the last remaining monuments of its time much vaunted by the author of l'Esprit des Lois. Built at the time of Eleanor of Aquitaine, this tower was part of a fortress designed to guard the access to the village of Martillac from visitors travelling along the Roman path alongside the Garonne river between Burdigala (Bordeaux) and Tolosa (Toulouse).

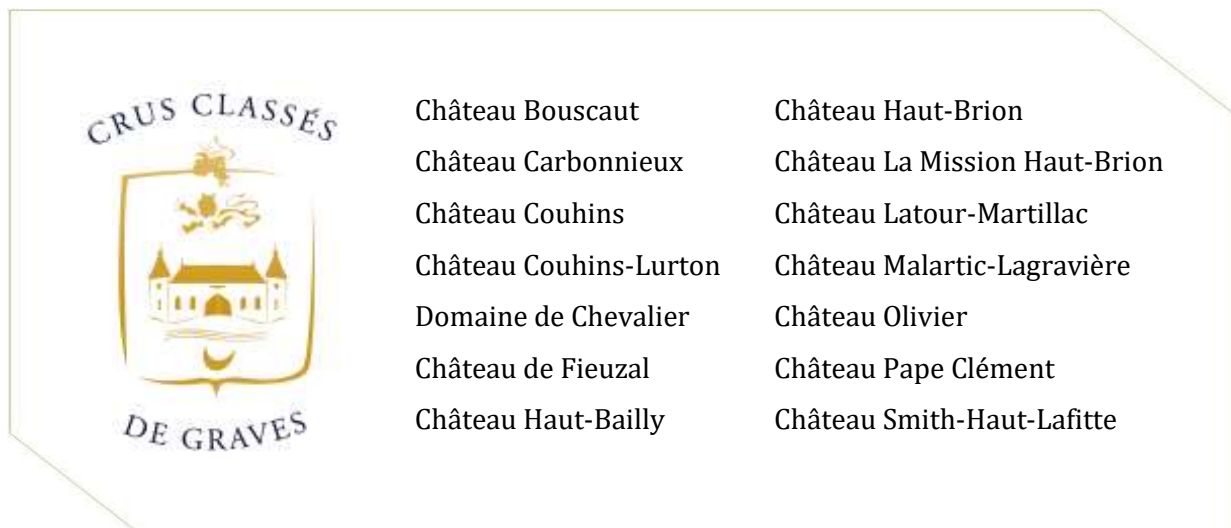
The wine history of the property goes back to the first half of the 19th century. Several maps, dating from 1847 and 1860 confirm that vine growing was already the principal agricultural activity.

- 9 -

After a long period of epidemics such as odium, mildew and phylloxera in the Bordeaux vineyards, Château Latour-Martillac built its reputation at the end of the 19th century, becoming today one of the best-known wines of the Graves.

Château Latour-Martillac, Grand Cru Classé de Graves red and white

The classification of Graves wines happened in 1953 with the authorisation of The National Institute of Appellations of Origin (INAO). Revised in 1959, it sanctioned fourteen domains one of which was Château Latour-Martillac. It is also one of 6 classified crus for both red and white.



Château Latour-Martillac, AOC Pessac-Léognan

From 1987 the property has benefited from a new appellation, Pessac-Léognan. Thus the label makes reference to the Graves, for its name and its terroir, and for its classification and close geographical position to Bordeaux by its appellation « Pessac-Léognan ».

In 1987, under the initiative of the winemakers of the northern Graves, including Jean Kressmann, the INAO created the appellation of Pessac-Léognan. Following the same model of communal appellations of the Médoc, Pessac-Léognan groups together the vineyards of 10 communes which lie close to Bordeaux, including that of Martillac. Their history and their terroir in fact merit an official identification within the vast region of the Graves.

PESSAC-LÉOGNAN

L'ESPRIT BORDEAUX





b) The vineyard: an exceptional terroir in the heart of Martillac

Complementary terroirs of exception

The vineyard of Château Latour-Martillac is divided into two subsets:

- The plateau dominating the village of Martillac, is chiefly composed of gūnzian gravel from the Quaternary period deposited there by the Garonne. This part of the vineyard, with its warm earth and good drainage, is ideal for two red grape varieties, the Cabernet Sauvignon and the Petit Verdot;
- A clay-limestone hilltop sloping towards the South East, with a gravelly surface. The grape varieties of Merlot, Sauvignon Blanc and Sémillon are very well suited here.

- 11 -

The vineyard covers a total area of 50 hectares, 40 hectares for the red varieties and 10 hectares for the whites. Regarding the reds, the vineyard is made up of 60% Cabernet-Sauvignon, 34% Merlot and 6% of Petit Verdot. As for the whites, it is divided into 63% Sauvignon Blanc and 37% Semillon.



c) Crafting the wines: White and red winemaking

The reputation of a property is based on the quality of its white wines. The winemaker Valérie Vialard is aware of this responsibility. Under her direction, the team in the cellar carries out very specific work, from harvest all the way to the bottling stage.

- 12 -

The Sauvignon Blanc and the Semillon are picked manually with successive selections, according to their maturity. The grapes are transported in little crates to keep them intact, and to avoid premature oxidation. Once at the cellar, the bunches undergo a further selection on the sorting table.

The grapes are pressed slowly to release the aromas present in the skin. The musts are clarified naturally before going into oak barrels, renewed by a quarter every year.

After fermentation, the wines are aged on their lees, with regular stirring of the lees to improve stability, complexity and structure. The batches retained for the blending of the first wine are aged 15 months, and are bottled the following winter. The wines selected for the second wine, Lagrave-Martillac, often coming from young vines, are bottled after 6 months of ageing before the summer.

The harvesting of the red wines is also carried out by hand by a strong and faithful team of pickers. They start with the Merlot, the earlier ripening variety, followed by the Petit Verdot and the Cabernet Sauvignon.

At the cellar, the bunches are first destemmed before the grapes are meticulously sorted on the tables and then fermented in thermo-regulated stainless steel tanks.

In this way, each plot is vinified with the greatest care and attention, allowing a very precise blending of both, the first and second wines.

After blending, the wines are aged for 12-14 months, in French oak barrels, with an average proportion of 40% of new oak barrels every year.



d) The strength of a passionate team

Tristan Kressmann

After his studies in Bordeaux, at the *Ecole Supérieure de Commerce* and at the University of Economic Sciences, followed by a training in tasting at the Wine Institute, at the time of Emile Peynaud, Tristan joined the Wine Merchant CVBG. At first recruited for his training in management and IT, he then moved over to the sales side. In September 1986, his father, Jean Kressmann, asked him to join his brother Loïc at the property, to help him in the management of the vineyard. Since then, he has worked nonstop to increase the image of the property and its wines worldwide. Tristan commits himself all round, as President of the Crus Classés of the Graves, President of the Council of Wines of the Graves, Vice-President of the Union of Grands Crus of Bordeaux, Vice-president of the Winemaking Union of Pessac-Léognan, board member of the Academy of the wines of Bordeaux and of the Commanderie du Bontemps.

Loïc Kressmann

Ever since his childhood in Martillac, Loïc has been passionate about nature. After agricultural studies, at the universities of Bordeaux and Paris, he finished his practical training at Château Latour-Martillac, where he was appointed vineyard manager in the 1980's, then Technical Director. Still just as passionate about his job, the vine and winemaking, he is eternally eager to produce exceptional nectars. A demanding research both in the vineyard and in the cellar, for the best quality grapes whilst at the same time striving to protect the environment. Just like his brother Tristan, he invests time with different bodies: Crus Classés of Graves, Union of Grands Crus of Bordeaux, Association of Bordeaux White Wine and in particular the Technical Commission of the Wine Union of Pessac-Léognan.

- 14 -

Edouard Kressmann

The son of Loïc Kressmann, Edouard joined his father and uncle, Tristan Kressmann, at Château Latour-Martillac in January 2019. As the estate's Technical Director, he oversees both the vineyard and the winemaking, carrying forward the family legacy as the fourth generation of the Kressmann family to work at Château Latour-Martillac. After graduating as an agricultural engineer in Toulouse, he refined his expertise through hands-on winemaking experience at renowned estates in France, California and Argentina. In 2011, he moved to Beijing to help develop the commercial operations of a leading Bordeaux wine merchant, while also acting as Château Latour-Martillac's ambassador across its key Asian markets.

Wilfrid Groizard

Wilfrid joined the property in 2014 to drive sales activities and communication in collaboration with Tristan Kressmann. In July 2020, Wilfrid was appointed Deputy Managing Director. A diploma in marketing from the Paris Dauphine university and in winery management from the Institute of Agricultural Sciences of Bordeaux (in 2019), Wilfrid first worked for 10 years in the media and in newspapers. In 2008, he joined 'La Winery', in the Medoc, to develop an educational and interactive service in the discovery of wine. After this he introduced an export activity along with the development of the Winemakers' Collection, which highlights the creative personality of the best winemakers.

Léa Viguié

Graduating with a degree in Oenology in southern France, Léa joined Château Latour-Martillac in 2022, succeeding Valérie Vialard, who had served as the estate's oenologist for more than thirty years. Drawing on experience gained both in France and abroad, notably in Australia and Argentina, she is now Cellar Master and Environmental & Quality Manager.

Daily, Léa oversees the precision of the winemaking process while supporting the estate's commitment to environmental excellence through its High Environmental Value (HVE) certification. Building on the foundations laid by Valérie Vialard over three decades, she combines technical expertise with a forward-looking approach to quality and sustainability.

- 15 -

Denis Wendling

Originally from Montluçon in central France and raised on a family farm, David developed a lifelong connection with the land from an early age. After earning a degree in Agricultural Studies, he spent ten years as a Quality Manager in the quarrying industry, where he acquired extensive expertise in machinery, mechanics and operational management. In 2011, he moved to the Bordeaux region to pursue his passion for viticulture. Over the following decade, he managed an 80-hectare vineyard in the Côtes de Bordeaux appellation, gaining extensive experience in vineyard management and team leadership. Since joining Château Latour-Martillac as Vineyard Manager in 2023, David has been dedicated to cultivating the estate's vineyards with a strong focus on sustainability, precision and respect for the environment.

III. CHÂTEAU LATOUR-MARTILLAC'S NEW AMBITIONS

a) A new vat room and cellar combining innovation and performance

Completed in 2020, a major renovation project marked the beginning of a new chapter for Château Latour-Martillac. Beyond creating a more spacious and high-performance winemaking facility, the project reflected the estate's long-term vision for development, combining technical excellence with a strong commitment to environmental sustainability.

The family project

Begun in Spring 2018, the construction of the new building, which includes a vat room and an underground cellar for red wine (with a total surface area of 1700 m² over three levels), took nearly 18 months to complete. This marks an important milestone for the estate, which invested more than 5 million euros in this new technical installation designed by the Bordeaux architect Philippe Ducos, who has designed several other iconic buildings (Château de Fieuzal, Château Pichon-Longueville Comtesse de Lalande, Village de Bages in Pauillac, Hotel & Restaurant La Co(o)rniche in Pyla-sur-Mer...).

- 16 -

The renovation of the cellars is a project to develop the family property with the objective of passing on to future generations a new working facility at the cutting edge of technology, which combines both traditional know-how and technical innovation.

***« This cellar is a long-term investment we are making
for our children. » - Tristan Kressmann***

A cellar worthy of a classified growth

The new workspace represents a floor area of 730m². More spacious and bathed in natural daylight, the new vat room offers optimal working comfort and greater safety for the technical teams, who first made use of this space for the 2019 harvest. Manufactured in France by the company Serap, 22 new double-walled truncated conical stainless-steel vats, with a capacity of 124 Hl and 70 Hl filled by gravity, have been added to the 27 existing vats for a total capacity of 4500 Hl. More efficient and less water consuming during cleaning, they importantly allow a more precise parcel selection in relation to the size of each plot.

The new 600 m² underground barrel cellar, arranged into two areas, boasts greater thermal insulation for maturing red wines in barrel in perfect conditions.

The existing facilities dedicated to white wine have been preserved, being entirely functional for fermentation and ageing in barrels.

Some figures

- 5,5 million euros of investment
- 1700 m² created (cellar, ground floor, first floor)
- 660 m² new vat room
- 22 new truncated, conical, double-walled vats, of which 16 are 124 hl tanks, 6 are 70 hl tanks
- 4500 hl total capacity
- 42 vats in total
- 600 m² underground cellar
- 100 m² reception areas created

- 17 -



CHÂTEAU
LATOUR ~ MARTILLAC



A new cellar with respect to environmental conditions

In 2020 the construction of our new red wine cellar was completed. It has been designed to take into account environmental issues right from its conception:

- The red wine barrel cellar is now underground, which enables better thermal insulation and reduces the use of air conditioning;
- The new vat room is equipped with stainless steel tanks treated on the inside walls to limit the adhesion of tartar crystals in the wine and to allow easier cleaning and reduced water consumption;
- These vats are also equipped with "double skins" which provides thermal isolation and better efficiency.
- The waste water cooling system of the old vat room has been replaced by an air -cooling unit to save water.

b) A conservatory of white grape varieties

Grafted in 1884, in the wake of the phylloxera epidemic, Grapecap is the oldest plot of Château Latour-Martillac. It is mentioned on the estate's 19th century map under the name of "Joualle de Grapecap".

Dominated by the endemic Sémillon, it boasts a remarkable diversity of white grape varieties. Its unaltered longevity is exceptional.

Previously blended in the Grand Vin Blanc of Château Latour-Martillac, it now gives rise to a unique cuvée, the embodiment of a unique terroir and historical know-how.

A history, a mystery

The plot appears on the ancient map of the estate drawn in 1861 by C. Arnaud, Ponts et Chaussées Archives Curator and kept at the estate. On the map, a handwritten note indicates the location of this parcel under no. 23 and called "Joualle de Grapecap". This indicates a plot of land of a generous character, combining the cultivation of several types of plant species, and particularly several types of fruit trees.

- 19 -

Planted with several grape varieties, 140 years old ago, such a parcel is a mystery. Its yields and complex soils should have condemned it to disappear or to evolve.

It is associated with Jean Kressmann, who ran the estate from 1954 onwards and gave spark to its development. Very attached to the Sémillon grape variety, he ensured the conservation of this plot throughout his years at the helm of the estate.

After him, his sons Tristan et Loïc considered this plot to be a living heritage and managed it according to the same farming practices.



The preservation of this inheritance has been enabled by the family's memory and the quality of its fruits, with remarkable historical integrity till date.

A plot, a universe

Located on the south-east side of the estate, on the best clay and limestone terroirs, the Grapecap plot covers 1.6 acres.

It is mainly composed of Sémillon and Muscadelle, along with a wide range of other non-endemic white grape varieties: Ugni Blanc, Chasselas, Folle Blanche, Merlot Blanc, Meslier Saint-François and Melon de Bourgogne.

Formerly, the white wines were directly blended in the plots, each grouping together several complementary varieties. The picking was carried out at the same time for all the varieties. The Sauvignon Blanc brings a fresh and fruity character and the Sémillon offers structure, weight and roundness to the wine.

This "collection plot" is a great component of the memory and a genuine conservatory of the Château's white grapes' genetic heritage.

- 20 -

Since the 1990s, this heritage has been the subject of study and massal selection to ensure new plantings and the perpetuation of an admirable and unique heritage.

Genetic heterogeneity is a direct part of the estate's identity, considered as a melting pot of uniqueness.

The vines are worked by hand and cultivated in the traditional way. Only a horse works the rows and the soil.



A wine, a work of art

Explored and managed by Edouard Kressmann, the estate's Technical Director, Grapecap gradually evolved into a vision: the creation of a new wine made exclusively from the plot and a selection of the best juices.

A challenge in terms of harvesting and yield, to pick all the grape varieties at their optimum ripeness and to reveal the unique beauty of the plot.

Each stage of the winemaking process has been designed to reflect this specificity and to allow the full expression of the fruit: pressing of the whole grape; fermentation in various types of containers (QTT and 1-wine barrels, Wineglobe); 10 months of ageing on lees with regular stirring; finally, blending of the vats and final ageing on the lees for 5 months in vats.

The historic Sémillon and the varietal diversity create a totally unique wine, offering a new approach and an untold insight to the estate.

“Grapecap 1884 is a wine of terroir that reveals all the potential of the Sémillon whilst posing a multitude of questions about the viticultural practices of the past, present and future”.

Edouard Kressmann



- 21 -

Considered as an innovative and accomplished creation, this micro-production will only be produced in exceptional vintages for white wine.



c) A voluntary environmental approach

Château Latour-Martillac has been committed for several years to changing its cultivation practices to better respect the local fauna and flora as well as our teams, the residents next to our vineyards and our customers.

The High Value Environmental certification

The Kressmann family wished to mark its environmental engagement in gaining High Value Environmental Level 3 certificate obtained in September 2020, within the framework of the Environmental Management System (SME) set up by the CIVB in 2010.

This certification validates the good practices already in place:

- Reduction of phytosanitary inputs.
- Maintaining biodiversity in and around our vineyards.
- Sustainable management of water resources.

- 22 -

Since 2010, we are happy to be able to support the work of a beekeeper on our land. He has installed 38 beehives in the heart of our Martillac vineyard and about fifteen near the plots of Château Langlet in Cabanac. Bees and the presence of pollinating insects are very good indicators of the quality of an ecosystem.



A long-standing commitment to the environment

The HVE3 certification illustrates our engagement, for many years now, with viticulture practices respectful to the environment. These steps have been slowly put in place.

The key dates of this engagement are as follows:

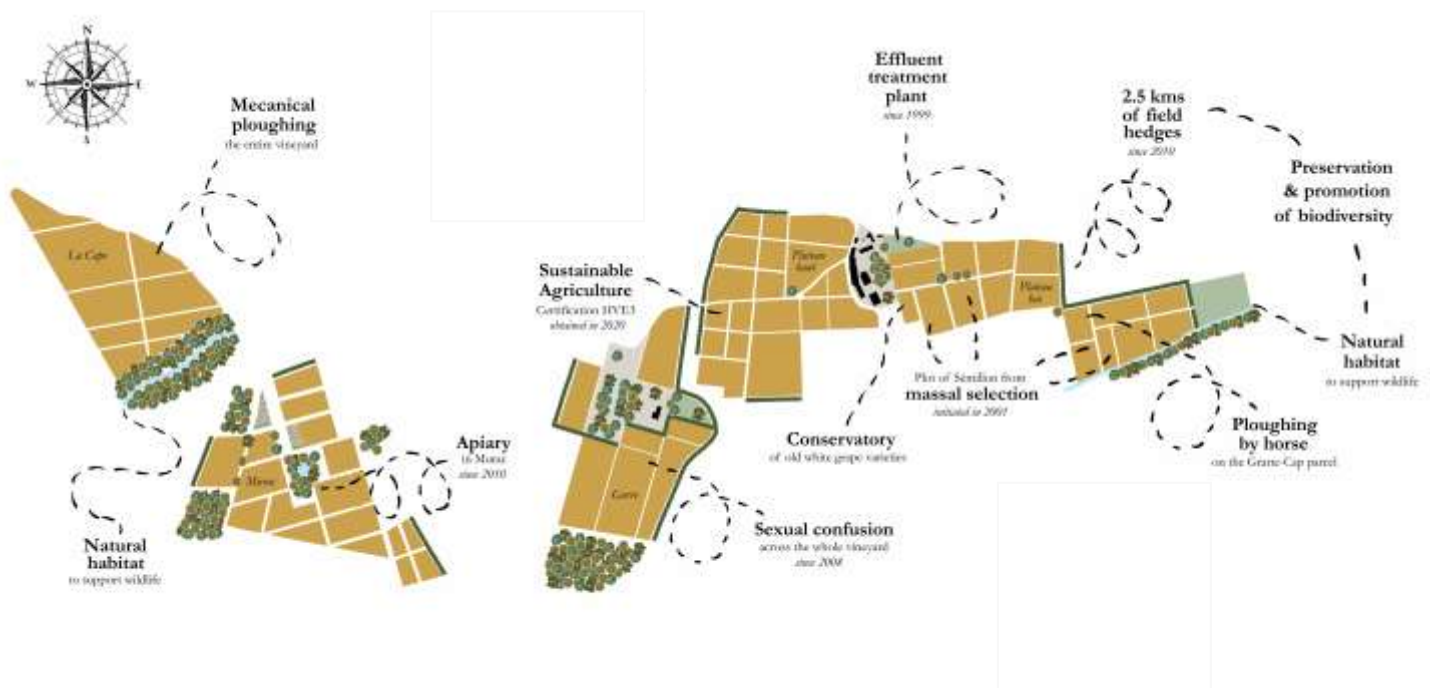
- 1999: Establishment of a treatment plant for viticultural waste.
- 2000: Introduction of green harvesting in the vineyard, prophylactic treatment.
- 2008: An end to chemical pesticides on the last 3 hectares treated like this in Martillac.
- 2008: Deployment of sexual confusion in the vineyard.
- 2010: Beginning of hedge planting and ecological corridors along our vineyards.
- 2010: Installation of the first beehives on the vineyards of Martillac and Langlet.
- 2014: End of anti-botrytis treatments.
- 2014: Use of horses for ploughing in the old vines.
- 2015: End of treatments containing CMR products.
- 2016: Financing of 50 hornbeam trees and 1.6 km of hedges in the village of Martillac.
- 2019: New approach to obtain HVE3 certification within the SME framework.
- 2020 : HVE3 certification obtained

- 23 -

A close engagement with the neighbourhood

Since 2020, we have been engaged in the Charter of Good Neighbourliness initiated by the Gironde Chamber of Agriculture and endorsed by the Pessac-Leognan Wine Syndicate. This charter contains the following elements:

- Non-Treatment Zones (ZNT) close to neighbouring houses
- Ban on carrying out treatments with winds exceeding 19 km/h
- Local residents informed the day before planned treatments on the vineyard.



Suppliers selected according to their eco-responsible commitment

In addition to the vineyard, we are working with partners and suppliers who share our respect for the environment.

Together, we have made the following choices:

- Barrels: Our barrels are resourced exclusively from French forests from the center of France. More than half of our supplier-coopers use wood from forests certified PEFC.
- Bottles: They are produced in Vayres in Gironde. Depending on the colour, between 55 and 80% are recycled.
- Corks: We continue to use natural corks because it is the best closure system for its carbon footprint compared to screw caps or engineered corks or glass.
- Capsules: Tin capsules, 100% recyclable.
- Wooden cases: Our partners are particularly committed to a 100% traceability of the wood used, the use of short supply circuits and the recycling of waste.
- Cartons: The cardboard used is composed of 75% recycled and 100% recyclable materials. All our cardboard manufacturing and printing processes are located between the Vendée, Charente and Gironde regions.
- Labels: One area where we still have a long way to go.
Constraints imposed on us: 1. the use of very long-lasting glues which correspond with the shelf life of our wines (up to 30/40 years) ; 2. the resilience of labels for our white wines, especially when our bottles are placed in ice buckets.
- We are working on a daily basis to improve the carbon footprint of this component of our production.
- Local products for tastings: With our "food and wine pairing" tastings, we showcase the products of the Bordeaux region and encourage "local consumption" wherever possible. This has led to some excellent collaborations with local partners such as the From'Ange cheese dairy in La Brède, the Bordeaux chocolate maker Cadiot-Badie, Caviar de France in Biganos and the bakery in Martillac.

- 24 -

With regard to communication, we voluntarily limit the volume of our printing of brochures and other leaflets. We favour digital communications via our website and social networks (Facebook, Instagram, Twitter, WeChat). When we print a communication document, it is always printed on PEFC (Greenpeace European standard) and/or FSC (WWF international standard) papers, i.e. from sustainably managed forests. The inks used are vegetable-based and all the supplies used (plates, etc...) are recycled.

e) A winery focusing on the development of wine tourism

With its reputation for hospitality and friendliness, Château Latour-Martillac invites wine lovers to come and discover the family estate and spend a special moment in this exceptional, charming and peaceful place, located only 30 minutes from Bordeaux.

The Château Latour-Martillac team welcomes individuals and groups all year round, from Monday to Saturday, from 10am to 6pm, for visits and tastings or professional events.

The visits allow guests to immerse themselves in the history of the Château and the Kressmann family, and invite them to discover the terroir of the Graves and the secrets of the estate's white and red wine making.

Since 2020, the new cellars offer a brand-new tour that will notably allow visitors to view the wine-making facilities during harvest and observe the vinification from above the vats, as well as a new 100m² reception space including a new art-deco inspired tasting area and boutique, to offer visitors an immersive and memorable experience.

- 25 -

In recognition of the quality of its hospitality, the excellence of its facilities and the originality of its wine experiences, Château Latour-Martillac has been honoured with two “Best Of Wine Tourism” Awards: the 2022 award in the “Art & Culture” category and the 2023 award in the “Innovation” category.



IV. THE WINES OF CHÂTEAU LATOUR-MARTILLAC

a) Estate technical data

Name:	Château Latour-Martillac Cru Classé de Graves
Appellation:	Pessac-Léognan
Owner:	Jean Kressmann family
Managing Directors:	Tristan & Loïc Kressmann Wilfrid Groizard (Deputy General Manager)
Technical Director	Edouard Kressmann
Cellar Master:	Léa Viguié
Manager of the vineyard:	David Grandjean
Surface of the vineyard:	50 hectares (red: 40 ha; white: 10 ha)
Soil:	Günzian gravel from the Quaternary period
Grape varieties (red):	60% Cabernet Sauvignon, 34% Merlot, 6% Petit Verdot
Grape varieties (white):	63% Sauvignon Blanc, 37% Sémillon
Density:	7,200 à 10,000 feet/hectare
Average age of the vineyard:	Red: 25 years ; White: 35 years
Particularity:	« Grapecap » plot from 1884
Certification:	High Value Environmental
Vineyard management:	Sustainable Vine Protection
Pruning:	Single Guyot (Cabernet-Sauvignon and Sauvignon Blanc) Cordon (Merlot, Petit Verdot and Sémillon)
Harvest:	Handpicking
Vinification of whites:	French oak barrels
Vinification of reds:	Thermo-regulated vats
Ageing of whites:	On lees during 15 months
Ageing of reds:	From 12 to 14 months
Average production:	Red: 240,000 bottles; White: 50,000 bottles
Distribution:	Bordeaux marketplace (Place de Bordeaux)

b) Grapecap 1884 technical sheet – Plot selection wine

Name:	Grapecap 1884
Appellation:	Vin de France
Year of planting :	1884
Area of production:	65 ares on the east of the property
Soil:	Clay-limestone soils with natural drainage and optimum exposure for white grape varieties
Grape varieties:	96% Sémillon (3580 feet) ; 3% Muscadelle (110 feet) ; 1% other varieties (Ugni Blanc, Chasselas, Sauvignon Blanc, Meslier Saint-François, Folle Blanche, Gamay, Melon de Bourgogne...)
Pruning:	Cordon system and Sauternes palmet pruning
Total number of plants:	3,734 vines
Harvest:	Handpicking in small crates
Vinification:	Pressing of the whole grape, with separation of the free run and press juices. Fermentation in QTT barrels and Wineglobe
Ageing:	15 months on lees, including 10 months in French oak QTT barrels and Wineglobe
Distribution:	Bordeaux marketplace (Place de Bordeaux)
Packaging :	In wooden cases of 1 bottle, 3 bottles or 1 magnum. Individually numbered bottles

- 27 -



c) Wines from the Kressmann family

Pessac-Léognan Appellation:

- Château Latour-Martillac (red & white), *Grand Cru Classé de Graves*
- Lagrave-Martillac (red & white), *second wine of Château Latour-Martillac*
- Lacroix-Martillac par Latour-Martillac (red & white), *plot selection*

Graves Appellation:

- Château Langlet (red & white), *Jean Kressmann family since 1999*

Bordeaux Rosé Appellation:

- Le Rosé, *Rosé wine made by direct pressing, 100% Cabernet-Sauvignon*

Vin de France Appellation:

- Grapecap 1884 (white), *plot selection from the estate's oldest parcel planted in 1884*



Estate contact

S.A.S. Vignobles Jean Kressmann
8 Chemin La Tour, 33650 Martillac, France

Communication Manager: Wilfrid Groizard

chateau@latourmartillac.com

Tel : +33 (0)5.57.97.71.11

latourmartillac.com