



LACROIX-MARTILLAC

RED 2024

PESSAC-LÉOGNAN APPELLATION

Plot selection

from Château Latour-Martillac



ESTATE



Owners

Jean Kressmann family
since 1930

Classification

Grand Cru Classé of Graves,
in Red & White

Appellation

AOC Pessac-Léognan



Wines

1st wine: Château Latour-Martillac;
2nd wines: Lagrave-Martillac &
Lacroix-MartillacTechnical
Director

Edouard Kressmann

Consulting
OenologistsChristophe Ollivier
& Axel Marchal

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

59% Cabernet Sauvignon,
35% Merlot, 6% Petit Verdot

Pruning

Double Guyot (Cab-Sauvignon) &
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. Manual work: pruning,
excess buds, shoots & leaves removal.

Certification

High Environmental Value (HVE3)

INTRODUCTION TO THE 2024 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.



Vine cycle

- Bud break: March 25
- Flowering: May 28
- Ripening: July 28



Harvest

- Merlot: September 14 to 25
- Cabernet-Sauvignon: September 28 to October 4
- Yield: 42 Hl/Ha



Vinification

- Alcoholic fermentation in thermo-regulated vats
- Ageing: 12 months in French oak barrel
- New barrels: 15%
- Alcohol: 13% vol.
- Analysis: AT: 3.02 | pH: 3.59 | GF: 0 | AV: 0.29 | IPT: 54

TASTING



Blending

60% Merlot - 40% Cabernet-Sauvignon

Bottling

At the Château, in May 2026 - 28,000 bottles

Distribution

Place de Bordeaux

Deep ruby colour, bright and intense. The nose opens on fresh red fruit aromas, complemented by subtle roasted notes reminiscent of coffee. On the palate, the wine has a lovely roundness and well-balanced structure. The tannins are silky, providing structure without harshness. Delicate, discreet yet elegant oak notes enrich the overall profile of the wine. The finish is pleasant and persistent, driven by the fruit.

SERVICE

Ageing potential
7/10 yearsServing temperature
60.8–64.4°F (16–18°C)Bottle opening
Enjoy upon opening.Food & wine pairing
Red meats, cured meats, aged cheeses,
chocolate desserts.