



LACROIX-MARTILLAC

WHITE 2025

PESSAC-LÉOGNAN APPELLATION

Plot selection

from Château Latour-Martillac



ESTATE



Owners

Jean Kressmann family
since 1930

Classification

Grand Cru Classé de 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

9 Ha for the white
(total surface: 55 Ha)

Nature of the soil

Clay-limestone soil on the eastern
slopes of the property, offering good
natural drainage with optimum
exposure for the white grape varieties.

Grape varieties

60% Sauvignon Blanc, 40% Sémillon



Pruning

Double Guyot system (Sauvignon
Blanc) & cordon system (Sémillon)

Planting density

7200 feet/Ha



Average age of the vines

30 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 2025 VINTAGE

The 2025 winter was relatively mild and wet, enabling effective soil water recharge and the establishment of substantial reserves ahead of a dry summer period. Budbreak was early and homogeneous, occurring in mid-March, approximately two weeks ahead of schedule. Spring conditions were predominantly dry, with above-average temperatures, promoting rapid vegetative growth while maintaining low disease pressure. This precocity was sustained throughout the season. Flowering started around May 15 and was rapid and uniform, though it indicated a relatively limited number of clusters per vine, suggesting moderate yield. The summer was characterized by sustained heat and marked water deficit, with strong diurnal temperature variation. These conditions limited the berry growth while enhancing phenolic concentration and aromatic precision, particularly in white varieties. Late-August rainfall provided a timely hydric recovery, alleviating vine stress and supporting a progressive and balanced ripening phase through to harvest.



Vine cycle

- Bud break: March 20
- Flowering: May 16 to 30
- Ripening: July 15 to 31



Harvest

- Handpicking, in small crates
- Sauvignon Blanc: August 20 to 28
- Sémillon: August 26 to September 1st
- Yield: 32 Hl/Ha



Vinification

- Alcoholic fermentation in oak barrel
- Ageing: 7 months on lees in French oak barrels
- New barrels: 15%
- Alcohol: 13.5% vol.
- Analysis: AT: 3.75 | pH: 3.24 | GF: 0.3 | AV: 0.32

TASTING



Blending

51% Sauvignon Blanc - 49% Sémillon

Bottling

At the Château, in March 2026 - 6,000 bottles

Distribution

Place de Bordeaux

This wine has a pale-yellow colour with light golden highlights. The nose is expressive, marked by an intense bouquet of exotic fruits dominated by mango and apricot aromas, complemented by delicate candy notes. The palate is round on the attack, with rich apricot flavours. The finish is lively and refreshing with subtle hints of lemon zest that bring freshness and a remarkable balance.

SERVICE

Ageing potential
5 yearsServing temperature
50–54°F (10–12°C)Bottle opening
Enjoy upon opening.Food & wine pairing
Aperitif, fish, seafood, cheeses.