



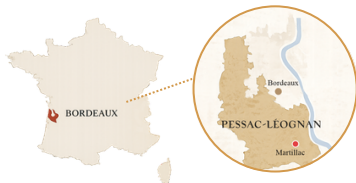
LAGRAVE-MARTILLAC

RED 2024

PESSAC-LÉOGNAN APPELLATION
Second wine of Château Latour-Martillac
since 1986

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-Martillac
	Technical Director	Edouard Kressmann
	Consulting Oenologists	Christophe 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: 3.25 | pH: 3.49 | GF: 0 | AV: 0.3 | IPT: 50

TASTING



Blending	60% Cabernet-Sauvignon - 40% Merlot
Bottling	At the Château, in May 2026 - 67,800 bottles
Distribution	CVBG - Kressmann

The wine displays a beautiful ruby-red colour. The nose is elegant and remarkably fresh, revealing aromas of red berries, combining strawberry purée and fresh raspberry, delicately enhanced by hints of liquorice and a subtle touch of eucalyptus. The palate is well-balanced, with velvety tannins that provide a smooth, refined texture. The harmonious balance between freshness and structure leads to a long, slightly caramelised finish, lifted by delicate tangy notes that bring persistence.

SERVICE



Ageing potential
7/10 years



Serving 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.