



LAGRAVE-MARTILLAC

WHITE 2025

PESSAC-LÉOGNAN APPELLATION
Second wine of Château Latour-Martillac
since 1990

ESTATE

	<i>Owners</i>	Jean Kressmann family since 1930
	<i>Classification</i>	Grand Cru Classé de Graves, in Red & White
	<i>Appellation</i>	AOC Pessac-Léognan
	<i>Wines</i>	1st wine: Château Latour-Martillac; 2nd wines: Lagrave-Martillac & Lacroix-Martillac
	<i>Technical Director</i>	Edouard Kressmann
	<i>Consulting Oenologists</i>	Christophe Ollivier & Axel Marchal



VINEYARD

	<i>Production area</i>	9 Ha for the white (total surface: 55 Ha)
	<i>Nature of the soil</i>	Clay-limestone soil on the eastern slopes of the property, offering good natural drainage with optimum exposure for the white grape varieties.
	<i>Grape varieties</i>	60% Sauvignon Blanc, 40% Sémillon
	<i>Pruning</i>	Double Guyot system (Sauvignon Blanc) & cordon system (Sémillon)
	<i>Planting density</i>	7200 feet/Ha
	<i>Average age of the vines</i>	30 years old
	<i>Vineyard management</i>	Traditional sustainable farming methods, with mechanical soil maintenance. Manual work: pruning, excess buds, shoots & leaves removal.
	<i>Certification</i>	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 31st

*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



<i>Blending</i>	51% Sauvignon Blanc - 49% Sémillon
<i>Bottling</i>	At the Château, in March 2026 - 12,000 bottles
<i>Distribution</i>	CVBG - Kressmann

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 years*Serving temperature*
50–54°F (10–12°C)*Bottle opening*
Enjoy upon opening.*Food & wine pairing*
Aperitif, fish, seafood, cheeses.