



CHÂTEAU LATOUR-MARTILLAC

GRAND CRU CLASSÉ

RED 2024

PESSAC-LÉOGNAN APPELLATION



93-94 /100

ALEXANDRE MAILLARD

92-94 /100

LA REVUE DU VIN DE FRANCE

92-93 /100

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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*

- Handpicking
- Merlot: September 14 to 25
- Petit Verdot: September 26 & 27
- Cabernet-Sauvignon: September 28 to October 4
- Yield: 42 Hl/Ha

*Vinification*

- Alcoholic fermentation in thermo-regulated vats
- Ageing: 16 months in French oak barrel
- New barrels: 30%
- Alcohol: 13% vol.
- Analysis: AT: 3.21 | pH: 3.59 | GF: 0 | AV: 0.35 | IPT: 57

TASTING

*Blending*

59% Cabernet-Sauvignon - 28% Merlot - 13% Petit Verdot

Bottling

At the Château, in March 2026 - 147,000 bottles

Distribution

Place de Bordeaux

The wine displays a deep, intense colour with elegant purple highlights. The nose opens with intense aromas of ripe black fruit - blackberry, black cherry, and blueberry - enhanced by a delicate spicy nuance. On the palate, the wine is full-bodied and fruity, with a smooth, rounded texture. The oak is subtle and seamlessly integrated, supporting rather than dominating the profile. The balance between freshness and structure is particularly well achieved, with silky, refined tannins. The finish is long, elegant, and pleasant.

SERVICE

*Ageing potential*

20/30 years

*Serving temperature*

60.8–64.4°F (16–18°C)

*Bottle opening*

Decanting recommended (1 hour)

*Food & wine pairing*Grilled or sauced red meats, game, aged
cheeses, chocolate desserts.