



CHÂTEAU LATOUR-MARTILLAC

GRAND CRU CLASSÉ

WHITE 2024

PESSAC-LÉOGNAN APPELLATION

93-95 /100
WINEDOCTOR93-94 /100
JAMES SUCKLING.COM92-94 /100
vinous
Neil Martin93 /100
Decanter93 /100
vinum

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

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 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, in small crates
- Sauvignon Blanc: September 4 to 11
- Sémillon: September 12 to 19
- Yield: 52 Hl/Ha



Vinification

- Alcoholic fermentation in oak barrel
- Ageing: 15 months on lees,
including 10 months in French oak barrels
- New barrels: 20%
- Alcohol: 12.5% vol.
- Analysis: AT: 4.98 | pH: 3.04 | GF: 0.56 | AV: 0.3

TASTING



Blending

60% Sauvignon Blanc - 40% Sémillon

Bottling

At the Château, in March 2026 - 30,000 bottles

Distribution

Place de Bordeaux

This wine has a pale straw-gold color, clear and brilliant with luminous reflections. The nose is precise and expressive, revealing aromas of fresh almond, complemented by notes of ripe pineapple and subtle floral undertones. On the palate, the attack is vibrant on citrus notes that enhance freshness and definition. The wine is defined by a fine, linear tension that brings energy, freshness, and balance to the overall structure. The finish is long and persistent, distinguished by an elegant saline mineral character.

SERVICE



Ageing potential

10 years



Serving temperature

50-54°F (10-12°C)



Bottle opening

30 minutes before serving.
Decant if necessary.

Food & wine pairing

Fish, seafood, poultry, aged cheeses.