

LE ROSÉ
LATOUR-MARTILLAC

2025

BORDEAUX ROSÉ APPELLATION



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 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

- Cabernet-Sauvignon: September 12



Vinification

- Direct cold pressing
- Alcoholic fermentation in stainless steel vats
- Alcohol: 13% vol.
- Analysis: AT: 3.99 | pH: 3.26 | ICM: 0.19 | GF: 0.26 | AV: 0.16

TASTING

	Wine	Rosé wine made by direct pressing - AOC Bordeaux Rosé
	Blending	100% Cabernet-Sauvignon
	Bottling	At the Château, in March 2026 - 3,300 bottles
	Distribution	Estate shop & Wine Merchant

A delicate, peach-skin color. The nose is vibrant and expressive, revealing notes of tropical and stone fruits—passion fruit, ripe peach, and apricot—enhanced by a subtle touch of redcurrant. On the palate, the wine is crisp and lively, unfolding notes of pomegranate and citrus, particularly pink grapefruit. Beautifully balanced and energetic, it displays fine tension and a long, refreshing finish.

SERVICE



Ageing potential
3 years



Serving temperature
50–54°F (10–12°C)



Bottle opening
Enjoy upon opening.



Food & wine pairing
Aperitif, fresh salads and vegetable starters, savoury tarts, grilled fish, white meats and fruit desserts.