



CHATEAU
LESPAULT-MARTILLAC

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2018:

EXCEPTIONAL VINTAGE

Fruit ripening was ideal in our gravelly soils: powerful concentration and freshness perfectly balanced.

Manual and precise harvest in the good timing was the warrant of a great purity.

Reds are powerful, extremely fruity and full bodied of classy dense tannins. Balance and freshness for a long ageing potential.

Whites are fully aromatic, complex, rich, generous and exquisite. A great freshness will guarantee a great taste through years.

Olivier Bernard



CHATEAU LESPAULT-MARTILLAC

PRIMEUR BLANC

2018

HARVEST

WHITE: FROM AUGUST 30TH TO SEPTEMBER 13TH

RED: FROM SEPTEMBER 26 TO OCTOBER 8

ASSEMBLAGE : 70 % SAUVIGNON - 30 % SEMILLON
ALC 13,5 % VOL

A.O.C. PESSAC-LEOGNAN

SOILS : Deep gravel with a clay-gravel subsoil

BLANC : 1,5 hectare [80% sauvignon, 20%
Sémillon]

ROUGE : 8 hectares [60% Merlot, 27% Cabernet
Sauvignon, 13% Petit Verdot]

AVERAGE AGE : 40 Years

DENSITY : 6600 vines/ha

HARVEST – WHITE WINE VINIFICATION

The grapes are carefully handpicked (only in the morning, for freshness and purity) in three to five selections at peak ripeness.

Slow pressing in a pneumatic winepress, without destemming or maceration.

Débourbage (cold settling) by gravity flow, and alcoholic fermentation in barrel.

No malolactic fermentation.

Aged in barrel on the lees for 9 months, with *bâtonnage*

TASTING:

Paste jelly, peach and citrus nose.

Generous, buttery and concentrated palate with perfectly ripen tasty white fruits. Good balance between intense fruitiness, full amplitude and tension. Nice underlying acidity.

Charming, generous, fresh and elegant wine.



EXPLOITANT : S.C. DOMAINE DE CHEVALIER – FAMILLE BERNARD
ADMINISTRATEUR-GERANT : OLIVIER BERNARD

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