



CHATEAU  
LESPAULT-MARTILLAC

**Born from a complicated vintage,**

**Whites and Reds are still very classy**

**This 2021 vintage will go down in history for two climatically opposed reasons:**

**A chaotic climatic and viticultural season, severe frosts and heavy rains favoring mildew:**

At the start of spring, 7 waves of frost hit the vineyard between April 3 and May 3 (6-8-12-13-17-19/April and May 3) with temperatures down to -5° C. The damage is significant, particularly in Sauternes and Graves. Then a deluge, 320mm of rain between May and June (including 100mm on the flower in the 2nd decade of June...) and finally mildew on the grapes in July! (particularly noticeable on Merlot).

A real training for all of our vineyards, on the way (conversion) to organic farming!

**An extraordinary end to the season, for the maturity and the harvest,**

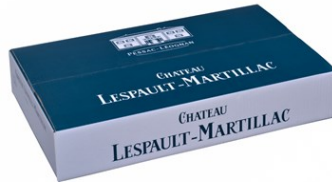
**under the great anticyclone, allowing**

**two great successes, in White as in Red:**

September, the month of whites, lenient and very positive, ensures and completes the maturity of Sauvignon Blancs and Sémillons. They gain in power, in aromatic intensity, in finesse of flavors while keeping the freshness essential to their balance.

October, the month of the Reds, gratifies us with a huge anticyclone, fully sunny, windy, dry and cool. Such conditions prevent any hint of gray rot and ensure the best ripeness.

*Olivier Bernard*



**ORGANIC CONVERSION**

white : label in 2023

Red : label in 2024



**CHATEAU LESPAULT-MARTILLAC**

**PRIMEUR BLANC**

**2021**

**HARVEST :**

**WHITE :** From September 13 to 20

**RED :** From September 29 to October 14

**ASSEMBLAGE :** 65 % SAUVIGNON - 35 % 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* 25 % new barrels

**TASTING**

**Pale gold, bright and luminous color. Fresh, lively and generous expression of mature aromas of Sauvignon Blanc, citrus fruits and white fruits. The sweet and floral signature of Sémillon (acacia flower and honeysuckle) is not overpowered. It contributes to the pleasure and subtle complexity of this bouquet.**

**Ample, fresh and pulpy on the palate, tensed by a fruity and mineral acidity. Energetic, generous, radiant, balanced and very tasty wine. Sensation of great purity and taste precision. Very good persistence. Drink 2023-2030 at 10°C**



EXPLOITANT : S.C. DOMAINE DE CHEVALIER – FAMILLE BERNARD

ADMINISTRATEUR-GERANT : OLIVIER BERNARD

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