



**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 ROUGE 2021

HARVEST :

WHITE : From September 13 to 20

RED : From September 29 to October 14

**50 % MERLOT ; 45 % CABERNET- SAUVIGNON
PETIT VERDOT 5 %
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 – RED WINE VINIFICATION

The grapes are sorted in the vineyard by handpickers, subsequently sorted twice more (before and after destemming), and then put into 50-80 hectolitre temperature-controlled concrete vats by gravity flow. Remontages et pigeages manuels. Extraction modérée.

Pumping over and manual *pigeage* (punching down the cap). Moderate extraction.

Fermentation in barrel.

Ageing in barrel for 14 months, and on the lees for the first four months. 1/3 new oak

TASTING

Beautiful deep color, dark red, and brilliant. Intense aromas of ripe red and black fruits. Leather, cocoa and spices. Graphite and fresh gravelly earth for the mineral side. On the palate, the wine is pure, ample, velvety and concentrated. It is generous in taste and energetic, which gives it an intense radiance of ripe fruit. A nice structure of fine, ripe tannins gives a silky tactile sensation that continues on the finish.

This racy, balanced and round wine provides a delicate and immediate pleasure that characterizes its typicality. To drink 2024-2030



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

ADMINISTRATEUR-GERANT : OLIVIER BERNARD /// CONSULTANTS _ VIGNE : OENOCONSEIL / CHAI : STÉPHANE DERENONCOURT

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