

# CHÂTEAU LESPULT-MARTILLAC

PESSAC-LÉOGNAN

The very ancient Château Lespault-Martillac is situated on a gravel dome that overlooks the town of Martillac. Since 2009, the Bolleau family has entrusted its operation to Domaine de Chevalier, which has successfully revealed the exceptional quality potential of the gem of the Pessac-Léognan

appellation.

In this remarkable terroir, the old Merlot vines predominate, offering elegant, smooth, and generous red wines in a style reminiscent of Pomerol.

The white wine, produced on just one hectare, is an elegant, pure, and mineral-driven grand wine.

## VIGNOBLE & VINIFICATION

### In organic conversion

White : Conversion in progress

Red : Conversion in progress

### Soil

Dome of deep gravel / clay-gravel subsoil

### Appellation

Pessac-Léognan

### Average age

40 years

### Planty density

6 600 vines / ha

## RED

### Grape varieties 8 ha

Merlot **60%**

Cabernet Sauvignon **27%**

Petit verdot **13%**

### Harvest

Manual harvest into crates, meticulous sorting in the vineyard, followed by hand sorting of bunches in the winery, then an optical sorting of berries after destemming.

### Vinification

Small thermoregulated concrete vats. Manual pump-overs and punch-downs, moderate extraction.

Malolactic fermentation in barrel.

Maturing in barrels, 14 months on lees. 1/3 new barrels

## WHITE

### Grape varieties 1,5 ha

Sauvignon blanc **80%**

Sémillon **20%**

### Harvest

In the vineyard, three to five successive pickings depending on the ripeness. Slow pneumatic pressing without destemming and without maceration.

### Vinification

Settling in a small vat («cuvon») by gravity and alcoholic fermentation in barrel.

No malolactic fermentation.

Maturing in barrels on lees for 9 months with stirring. 1/4 new barrels.

# 2024 PRIMEUR

HARVEST (WHITE GRAPE) FROM SEPTEMBER 4<sup>TH</sup> TO 12<sup>TH</sup>

**BLEND 2024** : SAUVIGNON BLANC **70%** - SÉMILLON **30%**

PH: 3,21

YIELD: 50HL / HA.

ALC : **12,9%** VOL.

## SUMPTUOUS WHITE

A humid and mild winter gave way to an early spring, still rainy but fortunately free of spring frosts. These damp conditions led to rapid and generous growth across all grape varieties. Naturally, downy mildew tried to crash the party, but it was swiftly dealt with by our ever-vigilant winegrowers, who remained on high alert after the challenges of the 2023 vintage.

Flowering took place at just the right time, and summer (July-August) was dry and warm enough to ensure excellent ripening under very good conditions. Rain returned in the first ten days of September, but the whites, already ripe and being harvested, were unaffected.

For the reds, the grape varieties with more resilient skins and our well-draining soils allowed us to wait for optimal phenolic ripeness. Careful, day-by-day decisions and selective harvesting up to October 7<sup>th</sup> ensured a high level of quality, although with a lower sugar level than in recent vintages. The radiant fruit, the delicate fleshiness, the spicy and mineral nuances, and the refined, elegant tannic structure will shape a beautiful blend to come.

As for the white lots, vinified separately in barrels, they are of very high quality. Intensely aromatic, fruity, fleshy, complex and well-balanced, they show remarkable freshness. The beautiful acidity brings great tension and vibrancy to the wines.

An outstanding blend.

*Olivier Bernard*

## LESPAULT-MARTILLAC BLANC PRIMEUR 2024

Deep nose of ripe, fleshy white fruits.

Generous, flavorful, and ample on the palate, true to the personality of this terroir.

Plenty of freshness and smooth flavors.

Excellent tension and balance.



CHATEAU  
LESPAULT-MARTILLAC

SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD

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