

2020

Great early vintage concentrated and fresh

A plentifully watered and sweet spring

More than 500 mm of rain between March and

June.

A very advanced flowering

From mid-May, a full flower guaranteed us an early harvest

The scorching dry heat of July

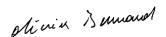
The vineyard, abundantly watered in spring, withstood the strong heat wave and drought in July. Only the young vines suffered partially from this weather.

The leniency of August, welcome to preserve the vigor of the vines and the freshness of the fruit

Fortunately, the mild August, with good rains and good sunshine, allowed to regain good vigor and very good ripening in the best conditions.

The cool mornings of September

The great good weather in September, with wide thermal amplitudes, completely refined the fruits and concentrated all the grape varieties while preserving superb freshness. We have just vinified high quality, ripe grapes of rarely achieved concentration. This "hot year" type vintage but with a magnificent preserved freshness, promises us wines that are rich, powerful, concentrated, silky, elegant and of good tension, in white as in red.









CHÂTEAU LESPAUT-MARTILLAC

PRIMEUR BLANC

2020

HARVEST:

WHITE: From Aug. 26 5 to Sept. 4

RED: From Sept. 16 to 28

 $\underline{\text{ASSEMBLAGE}}: 70 \% \text{ Sauvignon - } 30 \% \text{ Semillon}$

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% Caber-

net Sauvignon, 13% Petit Verdot]

<u>AVERAGE AGE</u>: 40 Years

<u>DENSITY</u>: 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

Fruity, springy, flowery and seductive nose. Brugnon, tangerine, citrus, fresh grass and meadow flowers

Full, fleshy, juicy and generous palate of yellow peach followed by a mineral and lively flavor

Freshness and tension carry this wine of great smoothness.

Precision and clarity highlight this delicious and balanced wine.

