



CHATEAU  
LESPAULT-MARTILLAC

**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.

*Olivier Bernard*



**CHATEAU LESPAULT-MARTILLAC**

**PRIMEUR BLANC**

**2020**

**HARVEST :**

**WHITE :** From Aug. 26 to Sept. 4

**RED :** From Sept. 16 to 28

**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* 25 % new barrels

**TASTING**

Fruity, springy, flowery and seductive nose. Brugnion, 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.



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

ADMINISTRATEUR-GERANT : OLIVIER BERNARD

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