

VERY GOOD SURPRISE WITH 2012 VINTAGE

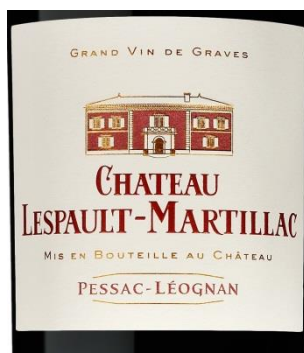
A rainy spring was welcome after two years of strong drought. Risks of diseases (mildew...) have been checked with preventive works by a very good technique strategy. A long period of flowering created a serious heterogeneity which was homogenized by precise green works all along July and August.

Finally we had a wonderful summer after an hesitant July but lightly rainy (in terms of quantity). Growing cycle stopped early August. Ripening period (August-October) was fully sunny without any drop of rain.

Such conditions have been excellent to clean the vineyard. We observed high sugar potential and very good acidity (quality of gravelly and clayey soils) together with high level of tannins in red skins.

Our whites has all been handpicked and selected by lots between 12/09 and 5/10. Climatic conditions were perfect and we get sumptuous different lots. Alcoholic fermentation was mainly in barrels. No malolactic. They are all characterized by: aromatic intensity, roundness, freshness, power and vivacity. Fine lees maturation will increase elegance and complexity. Now we are sure of a great dry white vintage 2012.

Our reds were also handpicked in a short time between 9/10 and 18/10. The difficulty in 2012 was the lack of homogeneity between technic maturity (sugar-acid) and phenolic maturity (skins): Quality of aromas and tannins are fundamental to success a vintage. We had to be able to wait for optimal ripening to get soft skins. High risk of this late date was grey rot but our vineyards were very clean because of summer preparation work. Finally we have picked rich and ripe fruits with very fine tannins. We have made two wonderful wines: Pulp, fruity, fresh, rich, tasty, structured and very fine. The result is more than we could expect.



CHATEAU LESPAULT-MARTILLAC PRIMEUR ROUGE 2012

ASSEMBLAGE : 65 % MERLOT - 35 % CABERNET SAUVIGNON

13,5° - PH : 3,64

RENDEMENT : 43 HL/HECTARE

A.O.C. PESSAC-LEOGNAN

SOIL: Deep gravel with a clay-gravel subsoil

RED: 8 ha - 60% Merlot, 22% Cabernet

Sauvignon, 13% Petit Verdot, and 5% Cabernet Franc

WHITE: 1 ha - 80% Sauvignon Blanc, 20% Sémillon

AVERAGE AGE OF THE VINES: 30 years

HARVEST & WINEMAKING - RED WINE:

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.

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 barrels.

TASTING :

Deep red color. Brilliant.

Nose of ripe fruits with earthy flavors and spices. Complex with leather and cacao.

On the palate it is immediately velvet and fresh. Large and generous taste of fruit.

Full-bodied with very good concentration of fine tannins for a long and fresh finish.

Round and balance with exquisite fruit.

Very typical of this estate.



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

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