

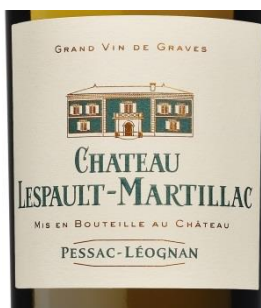
## VERY GOOD SURPRISE WITH 2012 VINTAGE

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: Pulpy, fruity, fresh, rich, tasty, structured and very fine. The result is more than we could expect.



## CHATEAU LESPAULT-MARTILLAC PRIMEUR BLANC 2012

ASSEMBLAGE : 70 % SAUVIGNON - 30 % SEMILLON

14,5 ° - PH : 3,14

### 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-WHITE WINE:

The grapes are carefully gone over in three to five passes during the harvest to pick at peak ripeness.

Slow pressing in a pneumatic winepress, without destemming or maceration.

*Débourbage* (cold settling) in small stainless steel vats by gravity flow, and alcoholic fermentation in barrel.

No malolactic fermentation.

Aged in barrel on the lees for 9 months, with *bâtonnage* (stirring with a stick)

1/4 new barrels.

### TASTING :

70% sauvignon - 30% sémillon

Pale gold with green glint

Intense nose of citrus and exotic fruits. Floral fragrance of acacia and honeysuckle. Gravelly soils notes (flint and menthol)

Large and generous on the palate with wonderful vivacity. Pulpy and delicate ripe fruit flavors. Concentration, pure fruit and nice acidity which gives tension and long tasty finish.



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