



CHATEAU LESPAULT-MARTILLAC

2014

A BEAUTIFUL INDIAN SUMMER FOR A GREAT VINTAGE 2014!

From August 27, 60 days of sunny weather allowed salutary turnaround bringing week after week full maturity of our different varieties. A great richness of fruit and at a very good level of acidity (stigma of a cool summer), ensured the highly success of 2014!

Climate stages of 2014 vintage:

- Early Spring and excellent conditions during flowering at the beginning of June, fairly low volumes expected.

- Temperate Summer, stormy and wet until late August: the vine grows and maturity is delayed. These special conditions require sustained work of vigneron for the protection of the vineyard...

- Fortunately, in the last days of August, summer climate is back... until late October! This bright sunshine accompanied by dry winds concentrates the fruit. The cool nights are excellent for good maturity and fine tannins.

The different varieties then reach optimum ripeness, including great Cabernet Sauvignon that will be harvested in beauty, from October 15.

2014 HARVESTS :

WHITE GRAPES : from 10 to 15 September

RED GRAPES :

- Merlot : October 2 and 3
- Cabernet sauvignon : from 15 to 18 October



CHATEAU LESPAULT-MARTILLAC PRIMEUR ROUGE

2014

ASSEMBLAGE : 75 % SAUVIGNON - 25 % SEMILLON

ALC : 13,5 ° - PH : 3,6

YIELD : 40 HL / HA

PRODUCTION : 30000 BOUTEILLES

A.O.C. PESSAC-LEOGNAN

SOILS : Deep gravel with a clay-gravel subsoil

BLANC : 1 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 – RED WINE VINIFICATION

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. Remontages et pigeages manuels. Extraction modérée.

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 :

65% MERLOT – 35% CABERNET-SAUVIGNON

The nose reflects a fully mature fruit. The fruity and just candied flesh of Merlot combines with intense radiation of fruity and spicy aromas of Cabernet Sauvignon.

Splendid density on the palate ! A voluminous, smooth and velvety sensation before an imposing structure on refined and noble ripe tannins. The freshness provides long, pure and vibrant finish.

The balance and the freshness of a great vintage!



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

ADMINISTRATEUR-GERANT : OLIVIER BERNARD

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