

Blanc 2013 :
Top class wine
Pure & Mineral.

This vintage largely support the reputation of our domains.

More than ever, and due to the special climatic conditions of this 2013 vintage, quality required a very precise work in the vineyard, during the harvest [A careful selection in the vineyard, then a drastic sorting organization at harvest reception (red grapes)], and during winemaking... Managing all the details and taking measured risks to reach maturity, allowed us to express the potential of this great terroir.

CLIMATE STAGES

- **Rainy and cold Spring.** Flowering is late and very irregular. Reduced yields.

- **Superb summer, warm and sunny.** Vine catches part of the delay and makes a good beginning of ripening.

- **September unstable and hot at the end.** Our vineyard is in very good conditions. Picking white may begin (24-27 Sept.) and red continue to ripen well.

The tastings confirm that 2013 is a very beautiful white vintage.

HARVESTS

WHITE : from 24 to 27 September 2013

RED : from 1 to 11 October 2013



CHATEAU LESPAULT-MARTILLAC
BLANC
2013

ASSEMBLAGE : 70 % SAUVIGNON - 30 % SEMILLON

HARVEST : FROM 24 TO 27 SEPTEMBER

ALC : 13 °

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 - VINIFICATION - White

In the vineyard, three to five successive waves of hand-picking ("tries"). Each bunch is picked at its best maturity. Slow direct pneumatic pressing without destemming and without maceration.

Settling in cuvon by gravity and alcoholic fermentation in barrels. No malolactic fermentation.

Aged in barrels on fine lees during 9 months with bâtonnage (stirring the lees with a stick) (1/4 new oak)

TASTING :

70% sauvignon - 30% sémillon

Pale gold, bright and shiny.

Intense and attractive nose of white flowers and white fruit with notes of citrus and tropical fruit.

Freshness on the palate, very deep and full.

The wine is generous and lively and at the same time, marked by minerality, pure expression of this dome of graves in Martillac.

This gives it a lot of tension. The finish is long, lively and fruity.



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

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