



CHATEAU  
LESPAULT-MARTILLAC

**THE 2015 VINTAGE**

**SUNNY AND DRY YEAR**

**HIGH QUALITY, BOTH WHITE AND RED**

- Very dry spring with a beautiful flowering in late May-early June. Hope of good harvest...(quantity)

- Sunny and dry summer, with some stormy episodes. The drought continues and becomes worrisome in July, followed by water stress. Fortunately, in August, some good storms water and unlock the vine. Early and regular veraison [color change] of all varieties. Good homogeneity. The balances are progressing quickly. Early harvest?... We should wait a bit to better target the great aromas of white and to mature the tannins of red fruit. Finally we harvest at the normal dates.

**WHITE HARVEST:**

The Sauvignon Blanc are fresh, aromatic powerful taste. The Semillon, unusually, are very fine, fresh, concentrated, and of high purity. Very healthy harvest, rich in sugars with high acidity.

**RED HARVEST :** With constant fine weather we reach full maturity of red grapes that mature their tanins. The harvest dates are chosen very precisely, depending on the taste of the berries.

All varieties have beautiful healthy bunches with, but small, with small berries. The skins thick (scars of drought from April to July) This largely explains the low yields.

Nevertheless, the quality is excellent for each variety. Grapes are rich and balanced by beautiful acidity. The great gravel soil have significantly contributed to this beautiful freshness.



**CHATEAU LESPAULT-MARTILLAC**

**BLANC**

**2015**

**ASSEMBLAGE:** 75 % SAUVIGNON - 25 % SEMILLON

**ALC :** 14% VOL.

**PRODUCTION :** 6 000 BOTTLES

**HARVEST :**

**WHITE :** From September 7 to 11

**RED :** September 23 to October 12

**BOTTLING:** APRIL 2016

**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* (stirring with a stick)

1/4 new barrels.

**TASTING**

Generous and pleasant nose of white flowers (acacia, honeysuckle, linden), white fruit (peach, pear) with citrus zests.

On the palate, this wine is generous, ripe and delicious.

Creamy sweetness coats a mineral, acidic, high quality structure.

Length, power and finesse in the final ...



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

**ADMINISTRATEUR-GERANT : OLIVIER BERNARD**

CHATEAU LESPAULT-MARTILLAC – MARTILLAC – FRANCE + 33 (0)5 56 64 16 16 – OLIVIERBERNARD@DOMAINEDECHEVALIER.COM



**EXPLOITANT : S.C. DOMAINE DE CHEVALIER – FAMILLE BERNARD**  
**ADMINISTRATEUR-GERANT : OLIVIER BERNARD**

CHATEAU LESPAULT-MARTILLAC – MARTILLAC – FRANCE + 33 (0)5 56 64 16 16 – [OLIVIERBERNARD@DOMAINEDECHEVALIER.COM](mailto:OLIVIERBERNARD@DOMAINEDECHEVALIER.COM)