

# THE 2015 VINTAGE SUNNY AND DRY YEAR HIGH QUALITY, BOTH WITHE 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, unuasually, 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 heathy 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 LESPAUT-MARTILLAC BLANC 2015

ASSEMBLAGE: 75 % SAUVIGNON - 25 % SEMILLON

ALC: 14% VOL.

PRODUCTION: 6 000 BOTTLES

HARVEST:

WHTE: 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]

<u>AVERAGE AGE</u>: 40 Years

<u>DENSITY</u>: 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 ...



