



**CHATEAU
LESPAULT-MARTILLAC**

The unquestionably successful 2016 vintage is due to the conjunction of several important factors.

A rainy period lasting from the 1st of January to the 20th of June replenished water reserves and paved the way for a large potential crop.

The significant precipitation between January and late June enhanced vine growth in spring and built up essential water reserves in our gravelly well-drained soil.

Quasi-miraculous flowering guaranteed a large crop.

A window of opportunity – a spell of splendid weather from the 4th to the 11th of June – miraculously opened in the context of a "spring monsoon". This led to perfectly-fertilised flowers producing well-formed, sizeable bunches.

An exceptionally dry period from the 1st of July to the 13th of September was conducive to richness and power.

Summer was warm, but not excessively so, and also extremely dry. In fact, this was one of the driest summers in a hundred years... In early summer, our deeply-rooted old vines were fortunately able to draw on water reserves accumulated in spring. The month of August was ideal for developing tannic structure in our red wine varieties and sugar levels in the white wine ones. However, these drought conditions were very trying for our young vines with relatively shallow roots. This necessitated the highly unusual step of watering them.

We were really in need of rain by early September! This finally arrived, on the 13th of that month. These 40 mm of rain did a world of good, giving a boost to ripening and refreshing the vines.

An Indian summer from the 15th of September to the end of October provided finesse and elegance.

The Indian summer, combined with diurnal temperature differences due to cool night-time temperatures, ensured a good end to ripening of the various grape varieties, as well as refined red wine tannins, while maintaining fresh fruitiness.



CHATEAU LESPAULT-MARTILLAC

PRIMEUR BLANC

2016

**ASSEMBLAGE : 75 % SAUVIGNON - 25 % SEMILLON
ALC 13,5 % VOL**

HARVESTS:

WHITE : from 15 to 26 September

RED : from 6 to 17 October

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 :

Light yellow color with pale green tints, bright and pure.

Fresh and explosive nose of ripe, juicy white fruits with subtle citrus and exotic notes.

Fine wine, full and generous on the palate.

Great purity, on the pear, the nectarine with a nice tension (mineral freshness). Balance and suave sensation...

Pure and mineral on the finish.



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

ADMINISTRATEUR-GERANT : OLIVIER BERNARD

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