



CHATEAU
LESPAULT-MARTILLAC

2019

Great sunny vintage

Classic, ripe, elegant, suave...

Climatic conditions:

- A rather humid and mild Spring with beautiful bright periods until June 20th.
 - Flowering neither early, nor late, occurs in cool and humid conditions from June 4th to 10th.
 - From June 20th, with the arrival of summer, a period of great weather, hot and dry, sets in. Deux pics caniculaires, fin juin et fin juillet
 - At the end of July - early August, a 45 mm rain revives the potential of this vintage. These rains are decisive for the quality of our 2019 vintage.
 - Start of maturity is perfectly on time, classic timing. The rest of August is very bright, not too hot, but rather dry. The great hot and very dry weather in the first three weeks of September fully ripens the fruit.
- White harvest starts on September 9th, the sauvignon is splendid. The semillon follow...
- Rain of 14 mm fell on September 22nd. This very beneficial watering for the late maturity of the reds, arrives with the first day of autumn!

Olivier Bernard



CHATEAU LESPAULT-MARTILLAC

PRIMEUR BLANC

2019

HARVEST :

WHITE : From Sept. 5 to Sept. 17

RED : From Sept. 27 to October 11

ASSEMBLAGE : 70 % SAUVIGNON - 30 % SEMILLON
ALC 13,5 % VOL

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* 25 % new barrels

TASTING

Light gold color with bright pale green tints.
Rich, fine nose of vineyard peach, exotic fruit and acacia blossom
Smooth and rich palate with good acidity.
Nice tension. Sweetness make you salivate.
On the finish, presence of mineral salinity and freshness, providing a super balance with a lot of finesse.



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

ADMINISTRATEUR-GERANT : OLIVIER BERNARD

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