



**CHATEAU  
LESPAULT-MARTILLAC**

A not very rainy winter (200 mm), rather cool with some frosts contributing to delaying bud break and protecting the vines from the frost of April 4th to 5th.

Early flowering by 10 days (May 15-20), suggesting an early harvest.

June was well watered, by thunders-torms.

Several heatwaves followed thereafter:

On June 18th (40°C), from July 10th to 18th, and then August was also hot and dry : on June 18th (40°C), from July 10th to 18th, and then August was also hot and dry.

However, the water reserves in the sub-soil, and the work done in the vineyard upstream, will allow our vines to adapt very well to these conditions. In August, the foliage is green, and the sanitary condition is more than perfect.

Everything is superlative in this 2022 vintage: the climate, the drought, the juice yield, the quantity of berries, the gustatory intensity... However, the terroir, the old vines, and our precise choices have given a magnificent freshness and superb balance.

*Olivier Bernard*



**ORGANIC CONVERSION**

white : label in 2023

Red : label in 2024



**CHATEAU LESPAULT-MARTILLAC**

**PRIMEUR BLANC**

**2022**

**HARVEST :**

**WHITE** : From August 23<sup>rd</sup> to September 1<sup>st</sup>  
13 to 20

**RED** : From September 13th to Sept. 27th

**70 % SAUVIGNON - 30 % SEMILLON**

**ALC 13,5 % VOL**

**A.O.C. PESSAC-LEGNAN**

**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*

**TASTING**

Pretty gold color with lively greenish reflections.

Charming nose of exotic fruits and acacia flowers. A cocktail of mango, yellow peach, apricot, and acacia honey.

Full-bodied, fleshy, creamy, and powerful on the palate with fresh and energetic fruity flavors. This superb smoothness is enhanced by the acidity and citrus freshness of Sauvignon Blanc.

An intense, rich, and refined wine, tasty and very pure.



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

**ADMINISTRATEUR-GERANT : OLIVIER BERNARD**

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