



**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 ROUGE

2019

HARVEST :

WHITE : From Sept. 5 to Sept. 17

RED : From Sept. 27 to October 11

**70 % MERLOT ; 30 % CABERNET- SAUVIGNON
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 – RED WINE VINIFICATION

The grapes are sorted in the vineyard by handpickers, subsequently sorted twice more (before and after destemming), and then put into 50-80 hectolitre temperature-controlled concrete vats by gravity flow. Remontages et pigeages manuels. Extraction modérée.

Pumping over and manual *pigeage* (punching down the cap). Moderate extraction.

Fermentation in barrel.

Ageing in barrel for 14 months, and on the lees for the first four months.

1/3 new barrels.

TASTING

Bright dark red color.

Refined and powerful nose of ripe black and red fruit, spices and cocoa.

Delicious, ample, supple and generous palate. Intense and fresh flavors of pulpy ripe fruit. The tannic structure is tight. A beautiful liveliness harmonizes this very complex wine and provides a good aging potential.

Suave balance with richness, elegance and finesse in a classic style. Good aging potential.



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

ADMINISTRATEUR-GERANT : OLIVIER BERNARD /// CONSULTANTS _ VIGNE : OENOCONSEIL / CHAI : STÉPHANE DERENONCOURT

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