



CHATEAU  
LESPAULT-MARTILLAC

2022

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 vintage 2022: the climate, the drought, the juice yield, the quantity of berries per tank, the color, 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 ROUGE 2022**

**VENDANGES :**

**BLANC** : du 23 août au 1er septembre

**ROUGE** : du 13 au 27 septembre

**65 % MERLOT ; 30 % CABERNET- SAUVIGNON  
5% PETIT VERDOT**

**ALC : 14 % 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 oak

**TASTING**

Deep red-black color.

Intense and fresh nose of black cherry, blueberry, prune, and spices.

Full-bodied, powerful, round, smooth, fresh, and so silky on the palate. This concentrated wine is so enjoyable to taste!

The tannic structure is dense, supple, and energetic. Everything is in balance. This wine is extremely charming and makes you want to enjoy it from a young age, but its great body will carry it for years.

Great wine.



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

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

CHATEAU LESPAULT-MARTILLAC – 33650 MARTILLAC – FRANCE + 33 (0)5 56 64 16 16 – WWW.LESPAULT-MARTILLAC.COM

OLIVIERBERNARD@DOMAINEDECHEVALIER.COM