



CHATEAU
LESPAULT-MARTILLAC

THE 2015 VINTAGE

**SUNNY AND DRY YEAR
HIGH QUALITY, BOTH WHITE AND RED**

- Very dry spring with a beautiful flowering in late May-early June. Hope of good harvest...(quantity)
- Sunny and dry summer, with some stormy episodes. The drought continues and becomes worrisome in July, followed by water stress. Fortunately, in August, some good storms water and unlock the vine. Early and regular veraison [color change] of all varieties. Good homogeneity. The balances are progressing quickly. Early harvest?... We should wait a bit to better target the great aromas of white and to mature the tannins of red fruit. Finally we harvest at the normal dates.

WHITE HARVEST:

The Sauvignon Blanc are fresh, aromatic powerful taste. The Semillon, unusually, are very fine, fresh, concentrated, and of high purity. Very healthy harvest, rich in sugars with high acidity.

RED HARVEST : With constant fine weather we reach full maturity of red grapes that mature their tanins. The harvest dates are chosen very precisely, depending on the taste of the berries.

All varieties have beautiful healthy bunches with, but small, with small berries. The skins thick (scars of drought from April to July) This largely explains the low yields.

Nevertheless, the quality is excellent for each variety. Grapes are rich and balanced by beautiful acidity. The great gravel soil have significantly contributed to this beautiful freshness.



**CHATEAU LESPAULT-MARTILLAC
ROUGE
2015**

ASSEMBLAGE :

70 % MERLOT - 30 % CABERNET SAUVIGNON

ALC : 13,5 %

PRODUCTION : 30 000 BOTTLES

HARVEST :

WHITE : From September 7 to 11

RED : September 23 to October 12

BOTTLING: APRIL 25, 2017

A.O.C. PESSAC-LEOGNAN

SOILS : Deep gravel with a clay-gravel subsoil

BLANC : 1 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 :

Intense nose of ripe red fruits. Fresh, precise and energetic.

In the mouth, this wine is generous, without restraint. The acidity and mineral structure give great tension.

Tasty and complex wine, typical of deep gravel soils.

Classy tannins.

Very good balance, freshness and length...



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

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