



**CHATEAU  
LESPAULT-MARTILLAC**

The unquestionably successful 2016 vintage is due to the conjunction of several important factors.

**A rainy period lasting from the 1<sup>st</sup> of January to the 20<sup>th</sup> of June replenished water reserves and paved the way for a large potential crop.**

The significant precipitation between January and late June enhanced vine growth in spring and built up essential water reserves in our gravelly well-drained soil.

**Quasi-miraculous flowering guaranteed a large crop.**

A window of opportunity – a spell of splendid weather from the 4<sup>th</sup> to the 11<sup>th</sup> of June – miraculously opened in the context of a "spring monsoon". This led to perfectly-fertilised flowers producing well-formed, sizeable bunches.

**An exceptionally dry period from the 1<sup>st</sup> of July to the 13<sup>th</sup> of September was conducive to richness and power.**

Summer was warm, but not excessively so, and also extremely dry. In fact, this was one of the driest summers in a hundred years... In early summer, our deeply-rooted old vines were fortunately able to draw on water reserves accumulated in spring. The month of August was ideal for developing tannic structure in our red wine varieties and sugar levels in the white wine ones. However, these drought conditions were very trying for our young vines with relatively shallow roots. This necessitated the highly unusual step of watering them.

We were really in need of rain by early September! This finally arrived, on the 13<sup>th</sup> of that month. These 40 mm of rain did a world of good, giving a boost to ripening and refreshing the vines.

**An Indian summer from the 15<sup>th</sup> of September to the end of October provided finesse and elegance.**

The Indian summer, combined with diurnal temperature differences due to cool night-time temperatures, ensured a good end to ripening of the various grape varieties, as well as refined red wine tannins, while maintaining fresh fruitiness.



**CHATEAU LESPAULT-MARTILLAC**

**PRIMEUR ROUGE**

**2016**

ASSEMBLAGE : 65 % MERLOT - 35 % CABERNET SAUVIGNON

ALC 13,5 %

HARVESTS

WHITE : from 15 to 26 September

RED : from 6 to 17 October

**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 :**

*Dark red color, intense and shiny.*

*Crisp and dominant nose of ripe, fresh red fruits.*

*Full mouth, very fruity and sweet. Delicate fruity, very tasty flesh that coats a good structure of generous and supple tannins.*

*Balance and delicacy.*

*Long, elegant finish with a great mineral freshness.*



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

**ADMINISTRATEUR-GERANT : OLIVIER BERNARD**

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