

CHÂTEAU LESPULT-MARTILLAC

PESSAC-LÉOGNAN

The very ancient *Château Lespault-Martillac* is situated on a gravel dome that overlooks the town of Martillac. Since 2009, the Bolleau family has entrusted its operation to *Domaine de Chevalier*, which has successfully revealed the exceptional quality potential of the gem of the Pessac-Léognan appellation. In this remarkable terroir, the old Merlot vines predominate, offering elegant, smooth, and generous red wines in a style reminiscent of Pomerol. The white wine, produced on just one hectare, is an elegant, pure, and mineral-driven grand wine.

VIGNOBLE & VINIFICATION

Soil

Dome of deep gravel / clay-gravel subsoil

Planty density

6 600 vines / ha

Appellation

Pessac-Léognan

Average age

40 years

RED

Grape varieties 8 ha

Merlot **60%**
Cabernet Sauvignon **27%**
Petit verdot **13%**

Harvest

Manual harvest into crates, meticulous sorting in the vineyard, followed by hand sorting of bunches in the winery, then an optical sorting of berries after destemming.

Vinification

Small thermoregulated concrete vats. Manual pump-overs and punch-downs, moderate extraction.

Malolactic fermentation in barrel.

Maturing in barrels, 14 months on lees. 1/3 new barrels

WHITE

Grape varieties 1,5 ha

Sauvignon blanc **80%**
Sémillon **20%**

Harvest

In the vineyard, three to five successive pickings depending on the ripeness. Slow pneumatic pressing without destemming and without maceration.

Vinification

Settling in a small vat («cuvon») by gravity and alcoholic fermentation in barrel.

No malolactic fermentation.

Maturing in barrels on lees for 9 months with stirring. 1/4 new barrels.

CHÂTEAU LESPULT-MARTILLAC WHITE PRIMEUR 2025

HARVEST (WHITE GRAPE) FROM AUGUST 25TH TO SEPTEMBER 6TH

BLEND 2025 : SAUVIGNON BLANC **75%** - SÉMILLON **25%**

PH: 3,21

YIELD : 38HL / HA.

ALC : **13%** VOL.

ONE OF THE GREAT VINTAGE OF RECENT YEARS

Winter rains replenished soil water reserves. Spring was mild and dry, with no frost, and the vines grew well.

Early May was warm and humid, and the vineyard greened almost before our eyes. From May 20th onwards, an early, even and compact flowering suggested strong qualitative potential.

By mid-June, a hot and dry summer had set in. These conditions continued through July and August, with temperatures comfortably exceeding 30°C. The soils were dry at the surface, but the deep roots of the old vines were able to draw on the reserves necessary for the quality of the bunches.

The ripening period was excellent: early, warm and luminous, with significant diurnal temperature variation. The grapes soaked up the sun and evolved rapidly while retaining their freshness. A few refreshing showers at the end of August helped to limit stress.

Harvest began at the end of August with the Sauvignon Blanc. We selected only golden, perfectly ripe bunches, picked exclusively in the cool of the morning. This meticulous work was completed on September 6th.

The reds follow on September 16th with the Merlot. The final Cabernet Sauvignon brought the harvest to a close on September 23rd.

These excellent harvesting conditions were punctuated by small, beneficial showers after a hot, dry summer. Yields were satisfactory.

The pulpy, fruit-driven richness, freshness, precision and aromatic complexity define this outstanding 2025 vintage. In both red and white, modernity and intensity express themselves with finesse, energy and great class.

Olivier Bernard

TASTING

The nose is generous and almost exotic, the signature of full, sun-ripened maturity.

White flowers such as jasmine mingle with notes of linden blossom and acacia. Fruit aromas are equally abundant: vineyard peach, pear, mirabelle plum and citrus enrich the bouquet.

On the palate, the wine reveals a texture of great class, broad and pure. Its savoury generosity echoes the aromas of the nose and offers a caressing, fruit-driven feel across the palate. A full, balanced and suave wine. The tension of the acidity and a hint of minerality on the finish refresh this rich wine. A fine balance sustained by freshness.

Best enjoyed within its first decade.



CHATEAU
LESPAULT-MARTILLAC

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