

# 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 RED PRIMEUR 2025

HARVEST (RED GRAPE) FROM SEPTEMBER 16<sup>TH</sup> TO 23<sup>RD</sup>

**BLEND 2025** : MERLOT **65%** - CABERNET SAUVIGNON **30%** - PETIT VERDOT **5%**

PH: 3,61

YIELD : 34HL / 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 20<sup>th</sup> 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 6<sup>th</sup>.

The reds follows on September 16<sup>th</sup> with the Merlot. The final Cabernet Sauvignon brought the harvest to a close on September 23<sup>rd</sup>.

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

This vineyard, set on a gravelly mound overlooking the village of Martillac, has always been characterised by early ripening, allowing for more complete maturity. This particularity gives rise to fleshy wines with a very generous palate. The blend, composed of two thirds Merlot and one third Cabernet varieties, further contributes to a certain opulence in its profile.

The 2025 vintage brings a very pure and elegant aromatic intensity, with ripe, crisp red and black fruits and remarkable freshness. On the palate, its generous expression provides a notable smoothness. This fruit-driven richness envelops a ripe, dense and pure tannic structure.

Excellent balance, freshness and long aromatic persistence.



CHATEAU  
LESPAULT-MARTILLAC



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