



CHATEAU  
LESPAULT-MARTILLAC

2017

A VINTAGE AFFECTED BY FROST,  
BUT MAINTAINED HIGH QUALITY

THE WHITE WINES ARE EXCELLENT,  
**THE REDS DELICIOUS AND ELEGANT**

**Crop loss due to frost from the 25<sup>th</sup> to the 29<sup>th</sup> of April**

The results of the frost that hit in late April were very uneven. Some parts of the vineyard were decimated but fortunately, others were spared. The latter benefited from early ripeness and reasonable yields.

**Very early flowering from the 15<sup>th</sup> to the 29<sup>th</sup> of April, followed by an exceptionally hot, sunny, month of June.**

Early flowering in plots not badly hit by frost led to growth two weeks ahead of an average year. In addition, the sunshine and warmth in June added another week to his head start!

**The weather in July and August preserved the grapes intrinsic freshness.**

Fortunately, temperate weather in July and August locked in acidity, giving the fruit beautiful freshness. Sugar levels were thus not excessive. This boded well for excellent balance on the palate.

**All grape varieties ripened early and harvesting in all plots finished in September.**



CHATEAU LESPAULT-MARTILLAC

**PRIMEUR ROUGE**

2017

**ASSEMBLAGE:**

65 % MERLOT - 35 % CABERNET SAUVIGNON  
ALC 13,5 % VOL

**HARVEST**

**BLANC:** From the 29<sup>th</sup> of Aug. to the 11<sup>th</sup> of Sept

**ROUGE :** From the 14<sup>th</sup> of Aug. to the 26<sup>th</sup> of Sept.

**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 barrels.

**COMMENTAIRE**

The vineyard of Château Lespaut-Martillac is located on the highest point of the village of Martillac (a dome)

The soil is gravelly and the natural drainage is exceptional.

Varieties and « assemblage » (65% merlot et 35% cabernet sauvignon) are some of the most original of appellation Pessac-Léognan.

The style of the 2017 vintage, like the early vintages, is generous, well structured and refined. For a beautiful ageing, keeping a great freshness.



EXPLOITANT : S.C. DOMAINE DE CHEVALIER – FAMILLE BERNARD  
ADMINISTRATEUR-GERANT : OLIVIER BERNARD

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