

#### 2017

A VINTAGE AFFECTED BY FROST, BUT MAINTAINED HIGH QUALITY

THE WHITE WINES ARE EXCELLENT,

#### THE REDS DELICIOUS AND ELEGANT

# <u>Crop loss due to frost from the 25th to the 29th of April</u>

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

# Very early flowering from the 15th to the 29th of April, followed by an exceptionnaly hot, sunny, month of June.

Early flowering in plots not badly hit by frest led to growth two weaks 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.







## CHÂTEAU LESPAUT-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 14th of Aug. to the 26th 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]

<u>AVERAGE AGE</u>: 40 Years

<u>DENSITY</u>: 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.





