

# 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

### In organic conversion

White : Conversion in progress  
Red : Conversion in progress

### Soil

Dome of deep gravel / clay-gravel subsoil

### Appellation

Pessac-Léognan

### Average age

40 years

### Planty density

6 600 vines / ha

## 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.

A VERY BEAUTIFUL VINTAGE IN RED,  
EXCEPTIONAL IN WHITE,  
IN A CHALLENGING WINE-GROWING YEAR

# 2023 PRIMEUR

HARVEST (RED GRAPES) FROM SEPTEMBER 8<sup>TH</sup> TO 26<sup>TH</sup>

55% MERLOT - 40% CABERNET SAUVIGNON - 5% PETIT VERDOT

YIELD : 30HL / HA.

ALC : 14,5% VOL.

## WE KNEW THE WARM VINTAGES, SOMETIMES VERY DRY, THE COLD AND/OR HUMID VINTAGES; IN 2023 WE DISCOVER THE TROPICAL VINTAGE!

We knew the warm vintages, sometimes very dry, the cold and/or humid vintages; in 2023 we discover the tropical vintage!

The spring climate difficulties required a relentless winegrowing battle, necessitated by our commitment to organic practices and the strong pressure from downy mildew. Despite everything, we managed to showcase our terroir with a delicious *Château Lespault-Martillac* red and a magnificent *Château Lespault-Martillac* white.

Spring was early, very mild, and abundantly rainy. A big bud break and a rapid flowering around May 25, followed by a very good fruit set, suggested a beautiful harvest. The daily storms in the second half of June increased the virulence of the mildew. The promise of a good yield vanished, mainly for the Merlot.

Viewed from another angle, these stormy precipitations, from the end of June and July, fortunately helped the spared clusters to swell and allowed for a bit of volume recovery.

The second part of this vintage was markedly better: The beautiful warm weather at the end of August and the dry winds of the magnificent sunny September, with significant thermal amplitudes, ripened and concentrated all the grape varieties.

The white harvest began at the end of August. Our strategy of selection and sorting on the vine guaranteed great precision in the maturity of the clusters and excellent balance.

In red, from September 8, we brought in well-ripened Merlots. End of Cabernet Sauvignon on September 26.

At the harvest reception area, vibrating tables, manual sorting and optical sorting allowed for making choices within the choices... Precision continues to improve, quality goes up again...

In the cellar, new tanks have been added to complement an already wide range, where each red grape variety is showcased according to its age, its origin, and the viticultural observations of the year.

The results are superb with very high-level white wines, powerful, elegant, and fresh, and red wines that are rich, ripe, and full-bodied, with velvety and tasty tannins. The quality of the well-preserved acids highlights and enlivens these two wines.

*Olivier Bernard*

## LESPAULT-MARTILLAC ROUGE PRIMEUR 2023

Nose of ripe fruits with sweet aromas of black cherry and cocoa. The Merlot marks its territory!

Full and generous mouth with intense flavors. This wine is full-bodied but with elegance. Its structure of soft tannins, its crunchy and smooth texture of ripe and fresh fruits make it highly mouthwatering. Fresh, fruity, and spicy finish reminiscent of the nose.

5 to 10 years of cellar to perfect it.



CHATEAU  
LESPAULT-MARTILLAC



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