

# Château Lespault Martillac Blanc 2016

CSPC# 867465

750mlx12

13.5% alc./vol.

<b>Grape Variety</b>	70% Sauvignon Blanc, 30% Semillon
<b>Appellation</b>	Pessac-Léognan
<b>Classification</b>	Grand Vin de Graves
<b>Website</b>	<a href="http://lespault-martillac.com/the-wines/?lang=en">http://lespault-martillac.com/the-wines/?lang=en</a>
<b>Sustainability</b>	Organic methods (introducing predator mites and pheromones) are used to fight against insects and other pests. Preventive measures (without the use of chemicals) keep vine vigour in check and the controlled level of nitrogen inhibits the spread of grey rot. Leaf thinning is spread out three times between July and early September. The position of the grape bunches on the vine provides for better ventilation and improved sun exposure, and therefore better ripening. We do everything we can to produce healthy, concentrated fruit reflecting its terroir, and to pick at peak ripeness. Chemical weed killers and fertilisers are banned. The soil is weeded mechanically and ploughed. Only organic compost is used, and the soil life is intense, allowing the vines to find all the mineral complexity necessary for a great vin de terroir.
<b>General Info</b>	<p>While what we know of as Chateau Lespault Martillac has a long history, dating back to the days of the ancient Romans, the modern era for Chateau Lespault-Martillac began in 2009, when the owner of the property, Jean Claude Bolleau, entered into a long term, leasing contract with Olivier Bernard of Domaine de Chevalier.</p> <p>This agreement allowed for Olivier Bernard to manage the estate, make and sell the wines. Prior to this arrangement, the Kressman family, who own the neighboring Chateau La-Tour-Martillac were in charge of producing and selling the wines of Chateau Lespault-Martillac under a lease agreement that first took place in 1973. This is the second leasing agreement Olivier Bernard has entered into. Oliver Bernard has a similar arrangement for Domaine de la Solitude which is also located in the Pessac Leognan appellation</p>
<b>Winemaker</b>	Louis de Bouglon, cellar master
<b>Vintage</b>	The weather conditions of the 2016 vintage were remarkably contrasting. A lot of rain fell from January 1st to June 20th, the water reserves could be replenished. The weather was nice from June 4th to 11th, so the flowering was very good. From the first of July, the summer became hot and dry, which sometimes caused the grapes to stop ripening. But on September 13th it started to rain again, and the grapes were able to start their ripening process again. The strong temperature fluctuations ensured that the grapes were wonderfully ripe, and the harvest could be carried out in peace.
<b>Vineyards</b>	The terroir is defined by deep, slightly clayey gravels forming a dome at the highest point of Martillac. The area is 8 hectares in one piece (of which 1 ha of white). The red grape varieties are 80% Sauvignon and 20% Semillon. The working methods now applied, and the technical means implemented are those of the greatest growers: dynamic soil work, plowing, reasoned control, compartmental selection, manual harvesting, sorting tables, etc. In addition, biological methods are practiced.: Soils are worked naturally, and everything is done to respect the environment of the vineyard. Harvesting is manual, sorting according to plot observations and transported in crates to respect the integrity of the fruit.
<b>Harvest</b>	<p>The grapes are picked entirely by hand in several passes to bring in only the ripest, healthiest fruit. This is taken to the cellar in small crates to avoid bruising prior to crushing. Grapes from each plot are fermented separately to reflect their origin and make it possible to fine tune the final blend.</p> <p>White wine: Sauvignon Blanc and Sémillon are picked by hand in three passes at just right degree of ripeness in September.</p>



<b>Vinification/ Maturation</b>	<p>Grapes from a single hectare planted with 80% de Sauvignon Blanc and 20% Sémillon are fermented with surgical precision by the highly skilled team from Domaine de Chevalier. For the production of the white Bordeaux wine of Chateau Lespault-Martillac, the grapes are crushed using a pneumatic press. There is no skin contact. The wine is fermented in French oak barrels and remains on its fine lees and is stirred.</p> <p>There is no malolactic fermentation. The wine is aged for an average of 10 months before bottling. The wines of Chateau Lespault-Martillac are produced by the same technical team that makes the wine of Domaine de Chevalier. The wine, barrel-aged on fine lees, is a crystal-clear with a slightly golden colour.</p>
<b>Winemaker's Notes</b>	<p>The wine, barrel-aged on fine lees, is a crystal-clear with a slightly golden color. The lively aromas of Sauvignon Blanc grown on this terroir feature tropical fruit with citrus overtones. We enjoyed this wine's aromas for a surprisingly long time before tasting it! The immediate impression on the palate is of fresh fruity, suave opulence without any heaviness. Delicate acidity enhances the structure of this generous wine and prolongs the pleasure on the aftertaste for several seconds. The lovely balance and mineral overtones of this dry white wine reflect the superb terroir and great respect for the fruit.</p>
<b>Tasting Notes</b>	<p>The wine, barrel-aged on fine lees, is a crystal-clear with a slightly golden colour. The lively aromas of Sauvignon Blanc grown on this terroir feature tropical fruit with citrus overtones. We enjoyed this wine's aromas for a surprisingly long time before tasting it! The immediate impression on the palate is of fresh fruity, suave opulence without any heaviness. Delicate acidity enhances the structure of this generous wine and prolongs the pleasure on the aftertaste for several seconds. The lovely balance and mineral overtones of this dry white wine reflect the superb terroir and great respect for the fruit.</p>
<b>Serve with</b>	<p>Chateau Lespault Martillac is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta as well as cheese. It is a perfect wine to serve with shellfish, sashimi, sushi, all types of seafood, chicken, veal, and cheese.</p>
<b>Production</b>	<p>3,000 bottles made.</p>
<b>Cellaring</b>	<p>Drink 2019-2030</p>
<b>Scores/Awards</b>	<p><b>91 points</b> - James Molesworth, Wine Spectator - Web Only 2019  <b>88-91 points</b> - James Molesworth, Wine Spectator - May 2017  <b>92 points</b> - Lisa Perrotti-Brown, Wine Advocate - November 2018  <b>89-91 points</b> - Neal Martin, Wine Advocate - May 2017  <b>93 points</b> - James Suckling, JamesSuckling.com - February 2019  <b>93-94 points</b> - James Suckling, JamesSuckling.com - April 2017  <b>90 points</b> - Jeff Leve, thewinecellarinsider.com - April 2017  <b>90 points</b> - Antonio Galloni, Vinous - January 2019  <b>86-88 points</b> - Antonio Galloni, Vinous - April 2017  <b>92 points</b> - Jeb Dunnuck MW - February 2019  <b>89 points</b> - Jean Marc Quarin (score only) - January 2019</p>
<b>Reviews</b>	<p><i>"Fresh, showing lively cut to the mix of lemon pith, verbena and white peach flavors, with extra minerally zip through the finish. A light echo of shortbread lurks, which will likely blossom with a little time in bottle."</i>  - JM, Wine Spectator</p> <p><i>"Has a slightly soft edge, with notes of lemon curd, white peach and green plum forming the core. A light whiff of shortbread on the finish. Tasty, if just a touch shy on zip."</i>  - JM, Wine Spectator</p> <p><i>"The Lespault-Martillac 2016 Blanc is blended of 70% Sauvignon Blanc and 30% Sémillon. The nose gives up notions of lime leaves, mandarin peel, and fresh pears plus hints of paraffin wax and wet slate. Medium-bodied, the palate delivers oodles of freshness and plenty of pear-laced flavor, finishing on a lingering chalky note."</i>  - LPB, Wine Advocate</p> <p><i>"The Chateau Lespault-Martillac 2016 Blanc is a blend of 75% Sauvignon Bland and 25% Sémillon. It displays good intensity on the nose with grapefruit, peach and mango aromas that are nicely defined. The palate is medium-bodied with crisp acidity, mango, and papaya, quite saline in the mouth with good definition on what feels like a weighty finish. Tasted twice with consistent notes, this is a commendable dry white from Olivier Bernard."</i>  - NM, Wine Advocate</p>

- Reviews** *“Fresh, lemon-jelly bouquet, but it also has some creamy richness which neatly balances the lively acidity on the palate. Long, polished finish with some salty minerality. A blend of 70 per cent sauvignon and 30 per cent Semillon. Drink or hold.”*  
- JS, JamesSuckling.com
- “Dense and layered with dried-apple, pear and honey character. Hints of stones and pie crust. Full and impressive. A little oily. Wait and see.”*  
- JS, JamesSuckling.com
- “Juicy lemon, lime, green apple and honeysuckle going on here. The wine has a sweet shot of lime and pomelo in the finish.”*  
- JL, thewinecellarinsider.com
- “The 2016 Lespault-Martillac Blanc turned out better than I had expected as is one of the more pleasant wines in this year, in which the wines are inconsistent. Élevage seems to have given the citrus, orchard fruit and floral notes an extra bit of delineation that is quite welcome.”*  
- AG, Vinous
- “The 2016 Lespault-Martillac Blanc shows the effects of the summer heat in its somewhat blowsy feel. There is good depth to the fruit, but the wine also feels forward and gives the impression it will mature quickly.”*  
- AG, Vinous
- “Plenty of lemon blossom, white grapefruit, and floral notes emerge from the 2016 Château Lespault Martillac Blanc, which is based largely on Sauvignon yet includes 30% Sémillon. Aged in 35% new French oak, it’s medium-bodied, has good freshness and acidity, top-notch balance, and outstanding length, all making for a delicious Bordeaux Blanc to drink over the coming decade or more.”*  
- Jeb Dunnuck
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