

Château Lespault-Martillac Blanc 2022

CSPC# 124468

750mlx6

13.5% alc./vol.

Grape Variety

70% Sauvignon Blanc, 30% Semillon.

Appellation

Pessac-Léognan

Classification

Grand Vin de Graves

Website

<http://lespault-martillac.com/the-wines/?lang=en>

Sustainability

Organic Conversion in 2023 for the white wines.

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.

General Info

While what we know of as Château Lespault Martillac has a long history, dating back to the days of the ancient Romans, the modern era for Château 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.

This agreement allowed Olivier Bernard to manage the estate, make and sell the wines. Prior to this arrangement, the Kressman family, who own the neighboring Château La-Tour-Martillac were in charge of producing and selling the wines of Château Lespault-Martillac under a lease agreement that first took place in 1973. This is the second leasing agreement Olivier Bernard has entered into. Olivier Bernard has a similar arrangement for Domaine de la Solitude which is also located in the Pessac Leognan appellation

Winemaker

Louis de Bouglon, cellar master

Vintage

A not very rainy winter (200 mm), rather cool with some frosts contributing to delaying bud break and protecting the vines from the frost of April 4th to 5th. Early flowering by 10 days (May 15-20), suggesting an early harvest. June was well watered, by thunderstorms. Several heatwaves followed thereafter: On June 18th (40°C), from July 10th to 18th, and then August was also hot and dry : on June 18th (40°C), from July 10th to 18th, and then August was also hot and dry.

However, the water reserves in the sub-soil, and the work done in the vineyard upstream, will allow our vines to adapt very well to these conditions. In August, the foliage is green, and the sanitary condition is more than perfect. Everything is superlative in this 2022 vintage: the climate, the drought, the juice yield, the quantity of berries, the gustatory intensity... However, the terroir, the old vines, and our precise choices have given a magnificent freshness and superb balance.

Vineyards

The terroir is defined by deep, slightly clayey gravel forming a dome at the highest point of Martillac. The area is 9 hectares in one piece (of which 1.5 ha of white). The white 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.

Harvest

The grapes are carefully handpicked (only in the morning, for freshness and purity) in three to five selections at peak ripeness. From August 23rd to September 1st, and September 13th to 20th.

Winemaking

Three to five successive selections depending on the level of ripeness. Slow pressing in a pneumatic winepress, without destemming or maceration. Débourbage (cold settling) by gravity flow, and alcoholic fermentation in barrel. No malolactic fermentation. Aged in barrel on the lees for 9 months, with bâtonnage. Gravity settling in vats. Alcoholic fermentation carried out in barrels. No malolactic fermentation. Aged in barrels (¼ of which are new) for 9 months on lees with stirring.



Tasting Notes	The wine is a subtle golden colour, adorned with pale green highlights. The nose is expressive, mingling fruity (exotic fruit, mango, yellow peach, apricot) and floral (acacia blossom) fragrances with those of acacia honey. Ample and smooth, the palate harmoniously combines power, freshness, aromatic purity and elegance.
Winemaker's Notes	Pretty gold color with lively greenish reflections. Charming nose of exotic fruits and acacia flowers. A cocktail of mango, yellow peach, apricot, and acacia honey. Full-bodied, fleshy, creamy, and powerful on the palate with fresh and energetic fruity flavors. This superb smoothness is enhanced by the acidity and citrus freshness of Sauvignon Blanc. An intense, rich, and refined wine, tasty and very pure.
Serve with	shellfish, sashimi, sushi, seafood, chicken, veal and cheese.
Production	700 cases made.
Cellaring	Drink now-2028
Scores/Awards	93 points - James Molesworth, Wine Spectator - May 2025 90 points - William Kelley, Wine Advocate - April 2025 94 points - James Suckling, JamesSuckling.com - January 2025 92 points - Jane Anson, janeanson.com - May 2023 93 points - Jeff Leve, thewinecellarinsider.com - March 2025 92 points - Antonio Galloni, Vinous - February 2025 90 points - Jean Marc Quarin - April 2023 90 points - Alexandre Ma MW - November 2024 16 points - Vinum Wine Magazine - August 2023
