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## Ch Lespault Martillac Blanc 2015

CSPC# 801737

750mlx12

13.5% alc./vol.

**Grape Variety**

75% Sauvignon Blanc, 25% Semillon

**Appellation**

Pessac-Léognan

**Classification**

Grand Vin de Graves

**Website**

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

**General Info**

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.

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

**Vintage**

Pessac Léognan has had a very good vintage for its white wines in 2015. The growing season was almost ideal, with good weather during flowering ensuring good fruit set; the ensuing summer drought conditions were ameliorated by rainfall in late July and August and a dry early September allowed for a trouble-free harvest. Cooler than average September temperatures also helped preserve acidity in the fruit. While there are not the aromatic profiles of 2011, 2012 and 2013, there is weight and depth here in 2015.

An unremarkable winter (wet the first two months, then cold between mid- January and mid-February) followed by a dry, warm spring for nearly perfect flowering. Ideal weather to meet the first two conditions for a good vintage: early, quick, and even flowering and fruit set.

Dry, hot early summer weather between fruit set and véraison (colour change) followed by a wonderful month of August that launched ripening.

A halt to vegetative growth at the beginning of véraison: the 3rd condition for a good red wine vintage. Thus, at this stage, the first three conditions for a good red wine vintage – flowering and fruit set that were both early and well grouped together during fine, dry weather, and a stop to vegetative growth – were perfectly satisfied. September and October were cool and sunny, without rain. This meant that there was no rush to pick the grapes, and that the two final conditions for a successful vintage were also met.

**Vineyards**

The 7 hectare vineyard of Chateau Lespault-Martillac is planted for the production of both red and white Bordeaux wine. 6 hectares are planted to 60% Merlot, 22% Cabernet Sauvignon, 13% Petit Verdot and 5% Malbec for the red wine. 1 hectare of vines has been reserved for the production of dry white Bordeaux wine and is planted to 80% Sauvignon Blanc and 20% Semillon.

The vineyard of Chateau Lespault-Martillac has a terroir of gravel and clay soil. Since the vineyard management has been taken over by Olivier Bernard, only organic vineyard farming techniques are being used in the vineyards today.

**Harvest**

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.

White wine: Sauvignon Blanc and Sémillon are picked by hand in three passes at just right degree of ripeness in September.



<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.</p> <p>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.</p> <p>The wine, barrel-aged on fine lees, is a crystal-clear with a slightly golden colour.</p>
<b>Winemaker's Notes</b>	<p>Generous and pleasant nose of white flowers (acacia, honeysuckle, linden), white fruit (peach, pear) with citrus zests. On the palate, this wine is generous, ripe and delicious. Creamy sweetness coats a mineral, acidic, high quality structure. Length, power and finesse in the finish.</p> <p>The lively aromas of Sauvignon Blanc grown on this terroir feature tropical fruit with citrus overtones</p>
<b>Tasting Notes</b>	<p>We enjoyed this wine's aromas for a surprisingly long time before tasting it!</p> <p>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.</p> <p>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>417 cases made.</p>
<b>Cellaring</b>	<p>Drink 2020-2040</p>
<b>Scores/Awards</b>	<p><b>89 points</b> - James Molesworth, Wine Spectator - March 31, 2018  <b>91 points</b> - Lisa Perrotti-Brown, Wine Advocate Interim Issue - February 2018  <b>90-92 points</b> - Neal Martin, Wine Advocate #224 - April 27, 2016  <b>91 points</b> - Neal Martin, Wine Journal - February 2018  <b>94 points</b> - James Suckling, JamesSuckling.com - February 2018  <b>90 points</b> - Jeff Leve, thewinecellarinsider.com - April 2016  <b>92 points</b> - Jeb Dunnuck MW - February 2018  <b>15 points</b> - Bettane &amp; Desseauve (score only) - April 2016</p>
<b>Reviews</b>	<p><i>"On the plumper side, with a burst of grapefruit oil followed by honeysuckle, quinine and lemon peel hints. A swath of shortbread carries the finish. Drink now through 2020. 417 cases made."</i>  - JM, Wine Spectator</p> <p><i>"The 2015 Blanc from Lespault-Martillac is made up of 75% Sauvignon Blanc and 25% Sémillon. Fermentation took place in barrels, 35% of which were new, 35% one year old and 30% two years old. The wine aged on its lees for 14 months. It's a little closed on the nose, showing notes of white pepper, freshly squeezed lemons and peach kernels with touches of lime leaves and grapefruit peel. Medium-bodied with wonderful intensity and a racy line, it finishes very long and very pure."</i>  - LPB, Wine Advocate</p> <p><i>"The 2015 Lespault-Martillac Blanc, 70% Sauvignon Blanc and 30% Semillon, matured in around 20% new oak and has a delicate, pretty bouquet with Granny Smith apples, fresh pear and a touch of wild mint interwoven underneath. I like the cohesion here, the way it keeps its distance (for now). The palate is crisp and lively on the entry. Grapefruit, tinned peach and citrus lemon vie for attention on the first half, but then it calms down and segues into a very refined finish. This is worth seeking out, especially as it often represents great value."</i>  - NM, Wine Advocate</p>

**Reviews** *“The Chateau Lespault-Martillac 2015 Blanc has quite a primal grapefruit and citrus peel nose, a little distant with touches of kiwi fruit and mint developing in the glass. The palate is fresh on the entry with crisp acidity, quite lively in the mouth with a tang of spice toward the finish. It develops nicely in the glass, developing a slight oiliness to the texture with aeration. Recommended.”*

*- NM, Wine Journal*

*“A layered and beautiful white with intense aromas of lemon ice, stones and green apples. Full-bodied, focused and rich. Best wine ever from here. Drink now.”*

*- JS, JamesSuckling.com*

*“Fresh lime and lemon peel with a bit of the waxy Sauvignon Blanc quality, this wine is forward, fresh and ready for early, refreshing, crisp, citrus filled summer drinking.”*

*- JL, thewinecellarinsider.com*

*“Based on a 75/25 split of Sauvignon Blanc and Sémillon, the 2015 Château Lespault-Martillac Blanc is an exotic, clean, classy white from the vintage that has bright acidity giving plenty of lift to notions of lime, tangerine, mint and even a hint of lychee nut. With medium to full-bodied richness, it has impressive concentration, as well as elegance, on the palate, and should keep for a decade. There’s a little over 500 cases produced.”*

*- Jeb Dunnuck*

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