

Château Lespault-Martillac Blanc 2021

CSPC# 102919

750mlx6

13.5% alc./vol.

Grape Variety 65% Sauvignon Blanc, 35% 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 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 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

Winemaker Louis de Bouglon, cellar master

Vintage Born from a complicated vintage, Whites and Reds are still very classy This 2021 vintage will go down in history for two climatically opposed reasons: A chaotic climatic and viticultural season, severe frosts and heavy rains favoring mildew:

At the start of spring, 7 waves of frost hit the vineyard between April 3 and May 3 (6-8-12-13-17-19/April and May 3) with temperatures down to -5°C. The damage is significant, particularly in Sauternes and Graves. Then a deluge, 320mm of rain between May and June (including 100mm on the flower in the 2nd decade of June...) and finally mildew on the grapes in July! (particularly noticeable on Merlot).

A real training for all of our vineyards, on the way (conversion) to organic farming!

An extraordinary end to the season, for the maturity and the harvest, under the great anticyclone, allowing two great successes, in White as in Red: September, the month of whites, lenient and very positive, ensures and completes the maturity of Sauvignon Blancs and Sémillons. They gain in power, in aromatic intensity, in finesse of flavors while keeping the freshness essential to their balance.

October, the month of the Reds, gratifies us with a huge anticyclone, fully sunny, windy, dry, and cool. Such conditions prevent any hint of gray rot and ensure the best ripeness.

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 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



Harvest	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 from September 13 to 20.
Vinification/ Maturation	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. There is no malolactic fermentation. The wine is aged in the barrel on the lees for 9 months, with bâtonnage 25% new barrels. 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.
Winemaker's Notes	Pale gold, bright and luminous color. Fresh, lively, and generous expression of mature aromas of Sauvignon Blanc, citrus fruits, and white fruits. The sweet and floral signature of Sémillon (acacia flower and honeysuckle) is not overpowered. It contributes to the pleasure and subtle complexity of this bouquet. Ample, fresh, and pulpy on the palate, tensed by a fruity and mineral acidity. Energetic, generous, radiant, balanced, and very tasty wine. Sensation of great purity and taste precision. Very good persistence. Drink 2023-2030 at 10°C.
Serve with	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.
Production	Approx. 3,000 bottles made annually.
Cellaring	Drink now-2030
Scores/Awards	<p>89 points - Yohan Castaing, Wine Advocate - February 2024</p> <p>90-92 points - William Kelley, Wine Advocate - April 2023</p> <p>88-90 points - Lisa Perrotti-Brown, The Wine Independent (score only) - May 2022</p> <p>92 points - James Suckling, JamesSuckling.com - March 2024</p> <p>92-93 points - James Suckling, JamesSuckling.com - August 2022</p> <p>92-93 points - James Suckling, JamesSuckling.com - May 2022</p> <p>92 points - Jeff Leve, thewinecellarinsider.com - May 2022</p> <p>90-92 points - Neal Martin, Vinous - May 2022</p> <p>93 points - Antonio Galloni, Vinous - February 2023</p> <p>92-94+ points - Jeb Dunnuck MW - March 2022</p> <p>87 points - Jean Marc Quarin (score only) - April 2022</p> <p>91 points - Vert de Vin - April 2022</p> <p>90-91 points - Bettane & Desseauve (score only) - May 2022</p>
Reviews	<p><i>"A blend of 65% Sauvignon Blanc and 35% Sémillon, the 2021 Blanc, crafted from vines planted on clay-limestone soils, exhales a fruity, generous bouquet with aromas of lemon oil, lemon confit, sweet spices, and herbs. Medium to full-bodied, fleshy, and round, it's seamless with a bright core of fruit and a saline, delicate finish."</i></p> <p>- YC, Wine Advocate</p> <p><i>"Revealing aromas of citrus zest, white flowers, kiwi and nectarine, the 2020 Lespault-Martillac Blanc is medium to full-bodied, layered and fleshy, with a vibrant spine of acidity and a saline finish."</i></p> <p>- WK, Wine Advocate</p> <p><i>"Fine creamy nose with meringue, lemon curd and brioche to the guava and green gooseberries. Zesty and medium-bodied on the palate with bright acidity and a zippy, lengthy finish. 65% sauvignon and 35% semillon."</i></p> <p>- JS, JamesSuckling.com</p> <p><i>"A medium-bodied, textured, and spicy white with lingering notes of sliced green apple, clove and fennel. Persistent and very fresh. Lengthy."</i></p> <p>- JS, JamesSuckling.com</p> <p><i>"Citrus rind with salty undertones and caramel. Full-bodied. Phenolic and focused. Savory. Delicious finish. Drink or hold."</i></p> <p>- JS, JamesSuckling.com</p> <p><i>"Flowers, lemon rind, orange blossom, green apples and spice create the nose. Fresh, creamy, fruity, juicy, and lively, with a blast of green apples, pink grapefruit, tangerine, and yellow citrus on your palate that hit everything just right. The wine blends 65% Sauvignon Blanc with 35% Semillon. Drink from 2023-2030."</i></p> <p>- JL, thewinecellarinsider.com</p>

Reviews *“The 2021 Lespault-Martillac Blanc has an attractive bouquet: white peach and chamomile, touches of citrus peel. The palate is well balanced with a nice bead of acidity, fine weight with a touch of a twist of sour lemon mixed with orange rind on the finish. Delicious. This should be ready just a few months post-bottling.”*
- NM, Vinous

“The 2020 Lespault-Martillac Blanc is just as compelling as it was from barrel. Hints of lemon confit, marzipan, tangerine oil, and passionfruit all grace this exquisite white. A healthy dollop of Sémillon and a touch of French oak lend notable textural nuance throughout. This airy, gracious dry white is a winner.”
- AG, Vinous

“Showing brilliantly (as are most top whites from the vintage), the 2021 Château Lespault-Martillac Blanc is based on 80% Sauvignon and 20% Semillon, harvested between the 13th and 20th of September, that’s still resting in 25% new French oak. It offers beautiful peach and pineapple-like fruits as well as medium-bodied richness, a terrific core of sweet fruit, nicely integrated acidity, and the focused, vibrant, classic style of the vintage front and center. I’d be happy with bottles in my cellar. 92-94+.”
- Jeb Dunnuck

“The nose is fruity and offers some power, a fine grain, notes of pulpy peach, crunchy pear and slightly more quince combined with fine touches of zest and a hint of fresh sap. The palate is fruity and has a juicy character, an acidic backbone, good definition, a fine creamy side on the palate, sapidity, an iodine quality, notes of pulpy pear and creamy peach and more discreet quince combined with fine touches of zest and a subtle hint of kumquat and fresh pineapple and vanilla. Sapid and gourmet. Good length.”
- Vert de Vin
