

Château Lespault-Martillac Blanc 2023

CSPC# 143889

6x750ml

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 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 The 2023 vintage for Château Lespault-Martillac Blanc was shaped by a challenging, rollercoaster growing season in Bordeaux, resulting in a fresh, aromatic, and balanced wine.

- High Temperatures & Rain: The season featured high temperatures from mid-May onwards, which, combined with heavy rain in June, led to rapid vine growth and intense pressure from downy mildew.
- Summer Slowdown: A cooler, rainy period from late July to early August slowed development, which was beneficial for the aromatic development of the white grapes.
- Warm Finish: The weather turned hot again in late August and early September, allowing the grapes to achieve optimal maturity.

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 harvest for Sauvignon Blanc occurred between August 28 and September 11, and for Sémillon from September 4 to 12

Winemaking Three to five successive selections depending on the level of ripeness. Slow pressing in a pneumatic winepress, without destemming or maceration. Débourage (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.



Winemaker's Notes	Charming and floral nose. Cocktail of ripe fruits, vine peach, apricot, and acacia flower. Full, fleshy, creamy, powerful mouth of fresh and energetic fruity flavors. This superb smoothness is exacerbated by the acidity and citrus freshness of Sauvignon Blanc. Intense, rich, and refined wine, tasty and very pure. Very nice tension in the finish.
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	700 cases made.
Cellaring	Drink 2026-2030
Scores/Awards	93 points - James Molesworth, Wine Spectator - May 2026 89-91 points - Yohan Castaing, Wine Advocate - April 2024 92-94 points - Lisa Perrotti-Brown, The Wine Independent - May 2024 93 points - James Suckling, JamesSuckling.com - December 2025 92-93 points - James Suckling, JamesSuckling.com - April 2024 91-93 points - Roger Voss, Wine Enthusiast - November 2024 91 points - Panos Kakaviatos, Decanter.com - May 2024 92 points - Jeff Leve, thewinecellarinsider.com - March 2026 91-93 points - Jeff Leve, thewinecellarinsider.com - May 2024 91 points - Tim Atkin, MW - timatkin.com - April 2024 90 points - Neal Martin, Vinous - February 2026 90-92 points - Neal Martin, Vinous - April 2024 91 points - Antonio Galloni, Vinous - March 2026 90-92 points - Antonio Galloni, Vinous - April 2024 94 points - Jeb Dunnuck MW - March 2026 92-94 points - Jeb Dunnuck MW - May 2024 91 points - Peter Moser, Falstaff Magazine - May 2024 92-94 points - Alexandre Ma MW - April 2024 88 points - Vinum Wine Magazine - September 2024
