



**THE ESTATE:** Today the vineyard covers 42 hectares, of which 33 hectares are planted to red varieties and 9 hectares to the white. The terroir underfoot is the typical gravel of the region, of Pyrenean origin.

**THE VINES:** The red vines have an average age of 30 years, and are 60% Cabernet Sauvignon, 35% Merlot and 5% Petit Verdot. The white are 55% Semillon, 40% Sauvignon Blanc and 5% Muscadelle, with an average age of 40 years. The vines are pruned in the usual Bordeaux double Guyot manner and use two rootstocks well suited to the region.

**VINIFICATION:** The harvest is manual, and the grapes transported to the chai in small plastic crates to minimise damage and subsequent oxidation, and the fruit undergoes selection on a sorting table before fermentation. The red grape varieties are destemmed, crushed and fermented in temperature-controlled stainless steel vats at around 28-30°C, and after a three week maceration go into oak, up to 40% new, for as long as 20 months. It is then fined with egg whites before bottling. The white wines, by contrast, undergo a gentle pressing before temperature-controlled fermentation and then going into oak, again up to 40% new, where it rests on the lees for up to 15 months.

**WINES AND PRODUCTION:** The *grand vin* is Château Latour-Martillac which produced 10,000 cases of red and 2,000 cases of white per annum. There is a second wine, largely the product of young vines, marketed as Lagrave-Martillac.

