







Non-contractual document

Château LATOUR MARTILLAC 2018

PESSAC LEOGNAN ROUGE - CRU CLASSE

OVERVIEW

The tower, beautifully gracing the main courtyard, gave its name to the estate. It is the only trace of a small fortified castle built in the XIIth Century by Montesquieu's forefathers. Château LaTour-Martillac is owned by the Kressmann family since 1930. The famous label, with gold and black wide diagonal stripes created in 1934, is still used nowadays. Tristan and Loïc Kressmann, representing the third generation, now manage the estate and are committed to improving quality rather than yield. Recognized as Grand Cru Classé de Graves in 1953, the white and red wines of Château LaTour-Martillac today appear among the references of the Pessac-Leognan appellation.

VINEYARD

Soil: G?nz gravel from the Quaternary period

Surface: 40 hectares

Average age of the vineyard: 25 years

Grape varieties: 55% Cabernet Sauvignon / 40% Merlot / 5% Petit Verdot

MAKING PROCESS

Plot by plot handpicking. Vinification in thermo-regulated stainless steel vats. Ageing for 16 months in French oak barrels, with 40% new oak.

MATCHING FOOD

Serve at 17-18°C with fine cooked meats such as terrine of rabbit, boletusesmeat sausage or with toasts of smoked duck fillets. This wine will be the perfect partner for pan-fried boletus mushrooms and fresh herbs, white truffle risotto or roasted young partridges.

AGEING POTENTIAL

More than 15 years

AWARDS

Wine Spectator: 92 - 95 | Decanter: 94 | Jean-marc Quarin: 88 | Neal Martin / Wine Advocate: 90 - 92 | Wine Enthusiast: 92 - 94 | James Suckling: 93 - 94 | Yves Beck: 91 - 93 | Wine Advocate: 93 - 95



