



THE VINEYARD

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| Surface of production for white: | 10 ha (total surface: 50 ha) |
| Nature of the soil: | Clay-limestone soil on the eastern slopes of the property, offering good natural drainage with optimum exposure for our white grape varieties. |
| Grape varieties: | 60% Sauvignon Blanc; 40% Sémillon |
| Pruning: | Double Guyot system for the Sauvignon Blanc and Cordon pruning for the Sémillon |
| Density of planting: | 7,200 feet/ha |
| Average age of the vineyard: | 35 years |
| Vineyard management: | Traditional Methods. Sustainable Vine Protection. Green Harvesting by hand: desuckering, excess bud removal, leaf thinning, removal of excess shoots. |

PRESENTATION OF THE VINTAGE

A mild and very wet winter led to an early and even budbreak. The wet weather lasted all the way through Spring accompanied by some very cool temperatures. Spring's climatic conditions created a very favourable environment for the development of mildew between mid-May and mid-June. Fortunately, the very hot temperatures in July and the absence of any rain in July and August stopped this from happening and helped heal the wounds on the vine. Miraculously, full flowering took place between the 7th and the 11th of June which was a 5-day period of lovely weather and relatively hot temperatures. These conditions encouraged a quick and uniform flowering followed by a good return of fruit. The midpoint of the colour change of the berries happened around the 10th of August, with excellent uniformity across all the grape varieties. Harvesting started 8 days late. Light showers at the beginning of September and a lovely Indian summer during the picking meant that all the grape varieties achieved perfect ripeness and a healthy condition placing the 2016 vintage among the great vintages.

Vine cycle:

Budbreak: from the 11th of March to the 25th of April

Flowering: from the 18th of May to the 10th of June (full flower: the 8th of June)

Fruit set: from the 25th of June to the 1st of July

Mid-veraison: from the 22nd of July to the 8th of August

Harvest:

Plot by plot handpicking, in small crates

Sauvignon Blanc: from the 6th to the 20th of September

Sémillon: from the 12th to the 20th of September

Vinification:

Alcoholic fermentation in barrel

Ageing: 7 months on lees in French oak barrels

New barrels: 25%

Alcohol: 13%



TASTING

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| Blending: | 60% Sauvignon Blanc - 40% Sémillon Plot selection from young vines |
| Bottling: | At the Château, in May 2017 – 16,000 bottles |
| Distribution: | CVBG |

« The Lagrave-Martillac 2016 is a pale-yellow colour with green highlights. An intense and fresh nose, on typical aromas of Sauvignon: blackcurrant buds, citrus and white peach. The mouth is juicy, fresh and pleasing. A long finish, marked by its freshness. »