

Château Lamartre Saint-Émilion Grand Cru

SPECIFICATION SHEET

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Located in the village of Saint-Étienne-de-Lisse and within the Saint-Émilion Grand Cru appellation, our family vineyard has grown generation by generation since the Middle Ages.

Our family joined the Saint-Émilion cooperative winery in 1932. Now, we have decided to return to making our wine independently. Our desire is to bring the whole process of creating a great wine back to the Château, from working the soil to the final tasting.

TERROIR

Land area: 11,5 hectares

Grape varieties: 59 % Merlot, 41 % Cabernet Franc

Average age of the vines: 50 years old, with some particularly old lots of Cabernet Franc (up to 71 years old)

Spatial distribution: A mosaic of tiny lots, which constitute two different kinds of terroirs:

- Limestone-and-clay hillsides and sloping hillsides, benefiting from south, east and west sun exposures.
- Limestone-and-sand plains.

CULTIVATION METHODS

Work of the soil that includes cereals sowing to deeply aerate, avoid erosion, establish a vertical draining and bring green manure to the roots.

No chemical weed control, integrated viticulture.

Tailor-made care designed for each lot.

Conservation of the oldest lots with the intention of practicing a massale selection (the selection of the very best vine stocks in order to re-produce them) of our oldest stocks of Cabernet Franc.

HARVESTS

Hand-picked, in small 22 Lb crates. A meticulous first sorting of the grapes is conducted directly in the vines.

Particularly late 2012 harvests: from October the 11th to the 16th, to reach an optimal ripening of the grapes.

Average production in 2012: 32 hl/hectare

WINEMAKING, AGING AND BOTTLING

Lot-by-lot winemaking and aging, in order to extend the work philosophy chosen for the vines, respecting the diversity of each lot of the domain. This process ends-up with the creation of **two distinct cuvées**, each expressing the personality of the *terroir* it stems from: Château Lamartre **Passage Secret** (Secret Passage) and Château Lamartre **Étrange Rumeur** (Wisp of the Wind).

Receiving of the harvest: de-stemmer, *Mistral* sorting table, manual sorting. The grapes are carried into the tanks unburst.

Winemaking: extracting process using manual treading and pouring over in concrete and stainless steel thermo-regulated tanks. Time spent in the tanks: 4 weeks. Malo-lactic fermentation inside the tanks and the barrels.

Cuvée Château Lamartre **Passage Secret** (Secret Passage) :

Aging: 31 % new barrels, 51 % one-wine-old barrels, 18 % two-wines-old barrels

Final assembly: 60 % Cabernet Franc, 40 % Merlot

Estimated number of bottles: 14 000

Cuvée Château Lamartre **Étrange Rumeur** (Wisp of the Wind):

Aging: 8 % new barrels, 4 % one-wine-old barrels, 33 % two-wines-old barrels, 55 % in-tank aging to preserve the singular fruit traits typical of the Limestone-and-sand *terroir*.

Final assembly: 70 % Merlot, 30 % Cabernet Franc

Estimated number of bottles: 29 000

Alcoholic strength by volume: 13,5 %

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