

2021-05-21 Château Latour-Martillac

1998 Château Latour-Martillac 12,5% alc.	450
2003 Château Latour-Martillac 65% Cabernet Sauvignon - 30% Merlot - 5% Petit Verdot 13% alc.	450
2005 Château Latour-Martillac 65% Cabernet Sauvignon - 32% Merlot - 3% Petit Verdot 13%	600
2007 Château Latour-Martillac 65% Cabernet Sauvignon - 30% Merlot - 5% Petit Verdot 13%	450
2009 Château Latour-Martillac 53% Cabernet Sauvignon - 42% Merlot - 5% Petit Verdot 14%	600
2015 Château Latour-Martillac 54% Cabernet Sauvignon - 40% Merlot - 6% Petit Verdot 14%	450

Chateau LaTour Martillac Pessac Leognan, Complete Guide

Learn everything about Chateau [LaTour](#) Martillac [Pessac Leognan](#), with wine [tasting notes](#) and wine with food pairing tips. Learn all the best vintages, a history of the property and information on the vineyards and winemaking. If you want to read about other important, [Bordeaux](#) Chateaux: [Links to all Bordeaux Wine Producer Profiles](#)

Chateau Latour Martillac History, Overview

Chateau Latour Martillac is one of the most recognizable chateaux in Pessac Leognan. This is because of the famous tower that rests in the front of the chateau. In fact, the tower is where the property found the first part of its name. While the property was first developed in the 12th century, the tower is the only section from the original, small, fortified castle.

Edouard Kressmann, who owned LaTour Martillac in the late 1800's was a well known Bordeaux wine merchant. Kressmann got his start as a Bordeaux [negociant](#) in 1871 when he founded Edouard Kressmann & Co. In 1897, they produced their first negociant wine, Kressman dry Monopole, which is still sold today.

He worked extensively in the vineyards. In fact, the oldest part of the vineyard, this was grafted in 1884, still includes several of the original white [grape](#) varieties planted by Kressmann.

In 1929, the eldest son of Edouard Kressman, Alfred Kressman, bought the estate of LaTour Martillac. The current label design was created by Alfred's son, Jean Kressman which first appeared on a bottle of 1929 LaTour Martillac bottle served in 1936 for His Royal Majesty George VI's coronation.

Chateau LaTour Martillac the Modern Age

The modern era here begins in the early 1940's. At that point in time, the vineyards were increased in size. Much of the new land was devoted to red wine [grapes](#). This is important, because prior to these new parcels, close to 75% of the estate was devoted solely to the production of white wine. This changed after World War 2.

In 1955 Jean Kressman became the owner of LaTour Martillac. He managed it for his father starting in 1940. Today, two of Jean Kressman's sons, Tristan Kressman and Loic Kressman, manage the Bordeaux property.

The family continued to expand their efforts as negociant firm with the founding of CVGB in 1967 with a partnership between the Dourthe and Kressman families. Today, Chateau LaTour Martillac is still owned and managed by the Kressman family. The young Edouard Kressman continues becoming more involved with managing the estate,

Chateau LaTour Martillac Vineyards, Terroir, Grapes, Winemaking

The 50 hectare vineyard of Chateau LaTour Martillac is planted to red and white wine grapes. 40 hectares are planted to for red wine and 10 hectares of vines are planted to for white wine grapes.

For the red wine grapes, the vineyard is planted to 55% [Cabernet Sauvignon](#), 40% [Merlot](#) and 5% Petit [Verdot](#). This shows a change in the vineyard as the Cabernet [Franc](#) has been removed and more Merlot has been planted instead of Cabernet Sauvignon.

For the white wine grapes, 10 hectares of vines are planted to 60% Sauvignon [Blanc](#) and 40% [Semillon](#). This shows a marked increase in the Sauvignon Blanc plantings. All of the [Muscadelle](#) has been removed. The Semillon vines are among some of the oldest in the entire Bordeaux appellation. The oldest vines, placed in the .65 hectare Gratte-cap vineyard are close to 140 years old! Those vines were planted in 1884.

The vineyard of LaTour Martillac can be divided into two separate parts. You find deep gravel slopes in their parcels placed on the plateau of Martillac. This is where their red wines grapes are planted.

When you get closer to the Garonne river, with its cooler micro-climate, the terroir is more clay and limestone, with gravel pebbles, which is where their white wine grapes are planted.

On average, the vines are about 35 years of age. The vineyard is planted to a vine density that ranges from 7,200 vines per hectare to 8,500 vines per hectare.

Chateau LaTour Martillac Winemaking

To produce the red wines of Chateau LaTour Martillac, the grapes are vinified in stainless steel tanks. Malolactic fermentation takes place in vat. The red wine is aged in an average of 35% new, French oak for between 15 and 18 months prior to being bottled.

To produce the [white Bordeaux wine](#) of Chateau LaTour Martillac, the grapes are whole cluster pressed. Vinification takes place in 35% new, French oak barrels and the wine is aged on its lees. The wine finishes its aging in 35% new, French oak barrels for an average of 12 months before bottling.

The average annual production of Chateau LaTour Martillac for the red wine is 11,000 cases per year. For the white wine, it hovers around 2,500 cases per vintage. There is a [second wine](#) for both the red and white wine, Lagrave Martillac, which was first produced in 1986. There is a third wine, La Croix Martillac.

The Best Vintages of Chateau LaTour Martillac are: 2020, 2019, 2018, 2017, 2016, 2015, 2014, 2012, 2010, 2009 and 2005. However, it is important to keep in mind that in some vintages, the red wines are going to be much better than the white wines. There are also years when the white wines are superior to the red wines.

The Kressman family also owns a small estate in the [Graves](#) region that produces a Merlot dominated, value priced wine, Chateau Langlet.

When to Drink Chateau LaTour Martillac, Anticipated Maturity, [Decanting](#) Time

Chateau LaTour Martillac can be enjoyed on the young side with decanting. Young vintages can be [decanted](#) for an average of 1-2 hours, give or take. This allows the wine to soften and open its perfume. Older vintages might need very little decanting, just enough to remove the sediment.

Chateau LaTour Martillac is usually better with at least 5-7 years of bottle age. Of course that can vary slightly, depending on the vintage character. Chateau LaTour Martillac offers its best drinking and should reach peak maturity between 9-17 years of age after the vintage.

Serving and Decanting Chateau LaTour Martillac with Wine, Food, Pairing Tips

Chateau LaTour Martillac is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. The red wine of Chateau LaTour Martillac is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes.

Chateau LaTour Martillac is a perfect match with Asian dishes, hearty fish courses like tuna, salmon, mushrooms and pasta as well as cheese.

The white wine of Chateau LaTour Martillac is perfect to serve with shellfish, sashimi, sushi, all types of seafood, chicken, veal and cheese.

www.latour-martillac.com

Château La Tour-Martillac Wine Tasting Notes

2015 Château La Tour-Martillac (Pessac-Léognan) 92
2009 Château La Tour-Martillac (Pessac-Léognan) 92
2005 Château La Tour-Martillac (Pessac-Léognan) 89
2003 Château La Tour-Martillac (Pessac-Léognan) 88
1998 Château La Tour-Martillac (Pessac-Léognan) 87