

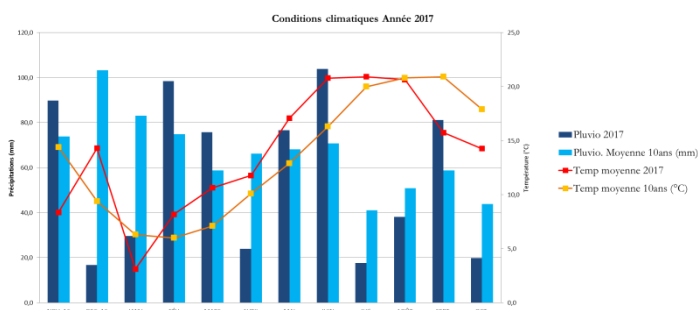


PRESENTATION OF THE VINTAGE

Following a dry winter, this vintage was hit by late frosts on the 27th, 28th and 29th of April which badly affected our vines, notably the white grape varieties. Luckily the best Cabernet Sauvignon parcels in the heart of the village were spared. It was the furthest away parcels, which normally produce our second wine, which were most affected. Those parcels, which escaped the frost started a very early cycle of vegetation, leading up to a quick and uniform flowering. The month of June was hot and sunny. Fortunately, the temperate climate of July and August allowed the acidity and the freshness of the fruit to be preserved. “The veraison” was as equally early around mid-July. The harvest started on the 21st of August for the whites (one of the earliest harvests to date!) and finished mid-September with the grapes reaching optimum ripeness. Before the harvest, in the partially frost hit parcels, considerable work was undertaken to identify the unaffected vines and to select which first generation, non-frost damaged bunches to pick. The reds were harvested between the 12th and the 29th of September, confirmation again of an early harvest.

Vine Cycle:

- Bud Break: March 10th to 18th
- Flowering: May 17th to 27th
(full flower on May 22th)
- Fruit Set: June 19th to 26th
- Mid-veraison: July 10th to 23th



CHATEAU LATOUR-MARTILLAC WHITE 2017

Harvest:	Sauvignon Blanc: from August 21 st to September 7 th Sémillon: from August 29 th to September 14 th
Blending:	50% Sauvignon 50% Sémillon
Ageing:	25% new barrels
Yield:	30 hl/ha
	Analyzes: TAV : 13.3 % vol ; AT : 4.61 ; Ph : 3.10

This year the role of Semillon is more important than in previous vintage. It is intense and expressive on the nose. A wide palette of aromas starting with notes of lemon, apricots, white peaches and verbena. The oak is finely integrated. The density and volume is backed by a crisp acidity. The finish is complex and fresh.

CHATEAU LATOUR-MARTILLAC RED 2017

Harvest:	Merlot: from September 12 th to 19 th Petit Verdot: from September 23 rd to 29 th Cabernet Sauvignon: from September 20 th to 29 th
Blending:	63% Cabernet Sauvignon 30% Merlot 7% Petit Verdot
Ageing:	40% new barrels
Yield:	34 hl/ha
	Analyzes: TAV: 13.75 % vol ; AT : 3.40 ; Ph : 3.60 ; Anthocyanes: 860 mg/l ; IPT : 70

At the heart of the red wines are some remarkable Cabernet Sauvignon. A lovely fresh and powerful nose imprinted with red and black fruits such as blackcurrant and black cherry. The mouth is all juicy, creamy fruit incorporating delicate and silky tannins. On the finish the oak is rounded. The density and complexity of the fruit is surprising.