



PRESENTATION OF THE VINTAGE

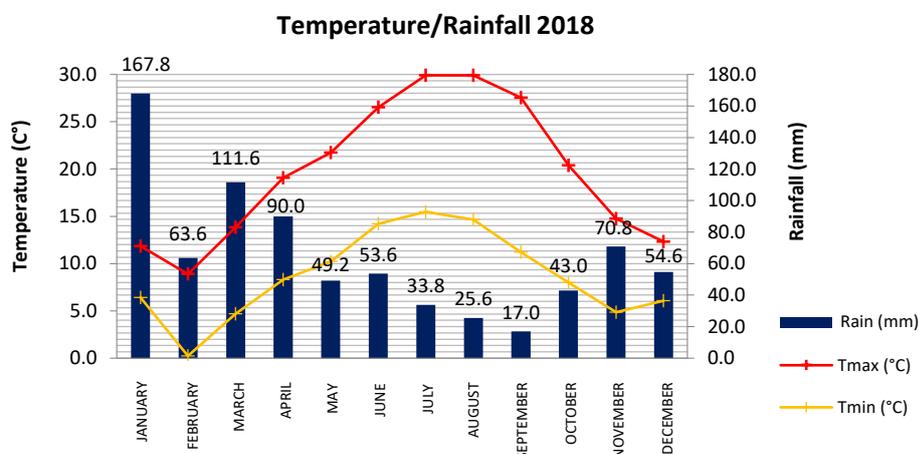
2018 vintage: enchanting!

2018 was a year marked by a spell of frost in April, reminiscent of the frost experienced in 2017 and followed in quick succession by an episode of hail on the 26th of May. The year was also marked by heavy downpours in Spring (113mm in the month of March alone!) and by a particularly hot and dry summer. Despite the attack of mildew at the beginning of the summer in certain parcels of red vines, the sunny period from July through to the beginning of October (with record temperatures in July and September) truly saved the vintage and guaranteed a good ripening of the grapes.

The harvest began on the 28th of August with the whites and finished on the 13th of September. The reds began on the 17th of September, only a couple of days after the whites, requiring a lot of attention at both stages of picking and sorting, those parcels affected by mildew. The meticulousness of our vineyard pickers, plus the effectiveness of our talented cellar team and our technical ability helped maintain healthy and ripe grapes.

Vine cycle:

- Bud Break: April 2nd to 9th
- Flowering: May 28th to June 3rd
(full flower on May 31st)
- Fruit Set: June 25th to 31st
- Mid-veraison: July 27th to August 18th



CHÂTEAU LATOUR-MARTILLAC WHITE 2018

Harvest: Sauvignon: 28th of August to 11th of September
Sémillon: 7th to 13th of September

Blending: 54% Sauvignon 46% Sémillon

Ageing: 25% new oak

Yield: 50 hl/ha

Analysis: TAV: 13.7% vol ; AT: 4.6 ; Ph: 3.13

A fresh terroir, composed of a clay-limestone soil, allowing the white grapes to preserve an aromatic and complex freshness; notes of citrus, yellow fruits and hazelnut, delivering a delightfully, well-balanced, rounded and fresh palate.

CHÂTEAU LATOUR-MARTILLAC RED 2018

Harvest: Merlot: 17th to 28th of September
Petit Verdot: 1st of October
Cabernet Sauvignon: 2nd to 10th of October

Blending: 60% Cabernet Sauvignon 32% Merlot 8% Petit Verdot

Ageing: 40% new oak

Yield: 37 hl/ha

Analysis: TAV: 14.7% vol ; AT: 3.65 ; Ph: 3.71

Anthocyanes: 806 mg/l ; IPT : 78

Deep in colour, distinctive ripe red fruits on the nose (cherry, blackcurrant), licorice and peony. The palate is well-balanced, generous, round and fleshy, with well-structured, powerful tannins. A long and aromatic finish.