Château LATOUR-MARTILLAC Grand Cru Classé de Graves 2024 vintage - En Primeurs Pessac-Leognan Appellation

CHÂTEAU LATOUR ~ MARTILLAC



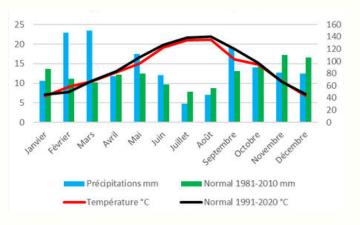
INTRODUCTION TO THE VINTAGE

The winter of 2024 was notably warm and marked by heavy rainfall, with a total of 912 mm between October 2023 and March 2024. Regular rainfall continued throughout the spring too. Luckily, mildew was limited despite the heavy rain. Budburst began on 18 March for the Merlot and from 25 March for the other grape varieties. Two initial heatwaves on 6 and 13 April saw temperatures rise to nearly 30°C. This triggered accelerated growth of the vegetation which subsequently slowed down due to cooler temperatures in May. After relatively late flowering between 29 May and 10

June, summer was cooler than the average over the past few years which helped with the slow ripening of the grapes. Veraison began on 28 July with good conditions for the homogenous ripening of the fruit. Harvest took place in between several bouts of rain. The white grapes were picked between 4 and 19 September followed by the first Merlot grapes from 14 September through to the last of the Cabernet Sauvignon on 4 October 2024.

Vine cycle:

- Bud break: March 25
- Flowering: May 28
- Ripening: July 28



CHÂTEAU LATOUR-MARTILLAC WHITE 2024

• Harvest:	Sauvignon Blanc : Sept. 04 to 11
	Sémillon : Sept. 12 to 19
• Blending:	60% Sauvignon Blanc ;
	40% Sémillon
• Ageing:	20% new barrels
• Yield:	52 Hl/Ha
• Analysis :	$TAV:12{,}5\%$ vol ; AT : 4{,}98 ; pH : 3{,}04

A very clear pale colour with green tints. The nose is generous and aromatic, dominated by stone-fruit aromas (nectarine, apricot) and complemented by subtle touches of citrus. The texture is soft, airy and sound on the palate, offering a precise/linear structure. Citrus notes (pink grapefruit) and a slightly saline mineral touch that add freshness and depth to the wine. Remarkable length on the palate.

CHÂTEAU LATOUR-MARTILLAC RED 2024

• Harvest:	Merlot : Sept. 14 to 25
	Petit Verdot : Sept. 26 and 27
	Cabernet-Sauvignon : Sept. 28 to Oct. 04
• Blending:	59% Cabernet-Sauvignon ;
	28% Merlot ;
	13% Petit Verdot
• Ageing:	35% new barrels
• Yield:	42 Hl/Ha
• Analysis:	TAV:13%vol ; AT : 3,21 ; pH : 3,59

The wine has a purple garnet colour with sparkling light reflections. The nose is expressive and elegant, characterised by aromas of black and red fruits (blackcurrant, blackberry, wild strawberry, raspberry), with subtle touches of spice. The palate is harmonious and purely fruity, with a remarkable freshness. The structure is silky, with fine and elegant tannins. The finish is long and slightly spicy.

S.A.S. VIGNOBLES JEAN KRESSMANN - 33650 Martillac - France