



INTRODUCTION TO THE VINTAGE

The 2020 vintage was marked by 3 major climatic events:

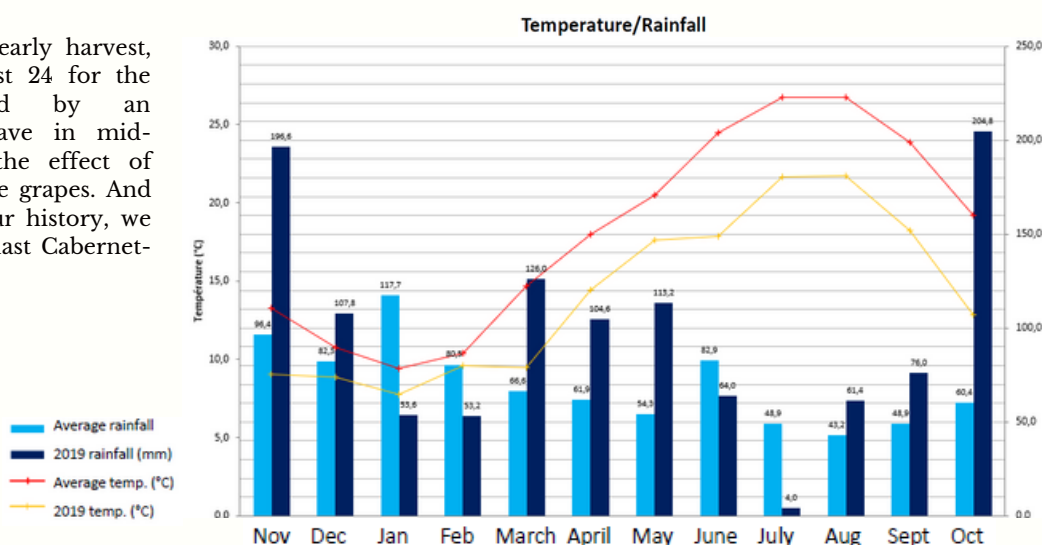
After a mild winter, the 3rd mildest winter ever recorded, and a bud break 15 days ahead of schedule, the spring was marked by great humidity, which resulted in a record rainfall on the weekend of May 10 and 11. These climatic conditions caused coulure (failure of the fruit to set) on the Merlot grapes and the appearance of a very virulent mildew on our red grapes.

From mid-June onwards, the weather changed radically with a very dry summer marked by 8 weeks without rain, a first for the region of Bordeaux. The few rains in mid-August were essential to reactivate the ripening of the grapes. This drought had a major impact on the vines growing on gravels, which gave us small but very concentrated grapes.

Last but not least, the early harvest, which started on August 24 for the whites, was marked by an unprecedented heat wave in mid-September. This had the effect of further concentrating the grapes. And for the third time in our history, we finished harvesting our last Cabernet-Sauvignon in September.

The vine cycle

- Budbreak : March 12
- Flowering : May 11 to 31
- Ripening : July 7



CHÂTEAU LATOUR-MARTILLAC WHITE 2020

- **Harvest:** Sauvignon-Blanc : Aug. 24 to Sep. 2
 Sémillon : Aug. 27 to Sep. 3
- **Blending:** 68% Sauvignon-Blanc ; 32% Sémillon
- **Aging:** 25% new oak
- **Yield:** 44 hl/ha
- **Analyzis :** TAV : 12,98% vol ; AT : 4,5 ; pH : 3,15

The Sauvignon is fresh, tonic and aromatic, characterized by notes of white peach, citrus and exotic fruits. The palate is well-balanced, with delicious, juicy fruit. The Semillon adds density, volume and elegance thanks to aromas of apricot and fresh verbena.

CHÂTEAU LATOUR-MARTILLAC RED 2020

- **Harvest:** Merlot : Sep. 9 to 17
 Petit Verdot : Sep. 16 to 17
 Cabernet Sauvignon: Sep. 17 to 29
- **Blending:** 60% Cabernet Sauvignon ; 30% Merlot ;
 10% Petit Verdot
- **Aging:** 40% new oak
- **Yield:** 28 hl/ha
- **Analyze:** TAV : 13,96% vol ; AT : 3,57 ; pH : 3,72
 Anthocyanins : 980 mg/l ; IPT : 80

The color is very dark, deep, purple. The nose is intense with notes of blackcurrant, black cherry and fresh fruit followed by a touch of licorice and spices. The palate is greedy, powerful, fleshy and juicy, with solid, coated and velvety tannins. The finish is fresh, fruity and persistent.