

Château LATOUR-MARTILLAC Grand Cru Classé de Graves 2019 Vintage - Primeurs

Pessac-Léognan Appellation

PRESENTATION OF THE VINTAGE

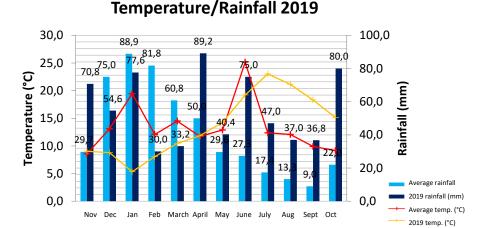
2019, unprecedented vintage!

The year 2019 was marked by a succession of climatic events which made this vintage quite technical. After an early budbreak, we had a cold and wet Spring which led to a late flowering of the vines. This took place in rather cool and rainy weather leading to coulure and millerandage, most notably on some plots of Merlot. The heat wave then took over at the end of June with a particularly hot and dry July. The vineyard resisted rather well to the drought and to the hydric stress which rapidly took hold. The unexpected rain at the end of July enabled the full completion of veraison.

Harvesting of the white grapes began on September 3rd. The cool nights of early September preserved the aromas and the freshness in the grapes and ensured a perfect state of health. The red harvest also took place in ideal climatic conditions from mid-September for the Merlot. The light rains in mid-September allowed a slow and perfect ripeness of the Cabernet Sauvignon which was entirely vinified in the new vat room and which represents more than 2/3 of the blend.

Vine cycle:

- Bud Break: March 18th to 25th
- Flowering: May 31st to June 9th (full flower on June 3rd)
- Fruit Set: June 23rd to 30th
- Mid-veraison: July 29th to August 18th



CHÂTEAU LATOUR-MARTILLAC WHITE 2019

Harvest: Sauvignon: 3rd to 16th of September

Sémillon: 4th to 17th of September

Blending: 58% Sauvignon 42% Sémillon

Ageing: 25% new oak

Yield: 50 hl/ha **Analysis:** TAV: 13.8% vol; AT: 4.4; Ph: 3.18

Back label: 13.5% vol

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 2019

Harvest: Merlot: 19th to 30th of September

Petit Verdot: 4th to 7th of October

Cabernet Sauvignon: 30th of September to 11th of October

Blending: 72% Cabernet Sauvignon 20% Merlot 8% Petit Verdot

Ageing: 40% new oak

Yield: 45 hl/ha **Analysis:** TAV: 14.2% vol; AT: 3.36; Ph: 3.70

Anthocyanes: 800 mg/l; IPT: 71

Back label: 14.5% vol

The Merlot is fruity, soft and delicately silky. The Petit Verdot has a tighter character, with notes of blueberries and spices; the tannins are powerful and the finish is fresh and juicy. The Cabernet Sauvignon - the majority of the blend - is outstanding and particularly aromatic (blackcurrant, cashew). The latter offers a roundness and a sensation of sweetness in the mouth evolving to powerful and velvety tannins which lend this blend much elegance and character.