CHÂTEAU
LATOUR-MARTILLAC
GRAND CRU CLASSÉ DE GRAVES

# Château LATOUR-MARTILLAC
## Grand Cru Classé de Graves
## Vintage 2015
Pessac-Leognan Appellation

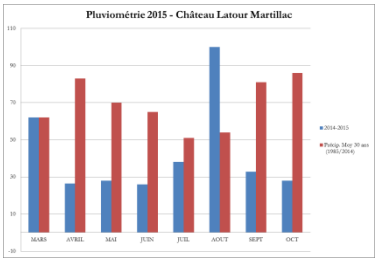
## PRESENTATION OF THE VINTAGE

### 2015: An Exciting Vintage!

A cold winter finishing with an even colder month of March, explains a late bud break, and also helped to avoid the Spring frosts. This late start was quickly offset by very mild temperatures from the 10th of April. The early and clustered flowering began at the end of May, the weather conditions in June allowed an even and rapid flowering with a good return of fruit at nouaison. (fruit set). The months of June and July were particularly hot and dry between the periods of nouaison and the véraison. (change of colour). A water shortage led to the creation of small berries, a stop to early growth, a thickening of the skins and low levels of malic acid. The rainy period at the beginning of August was beneficial in producing a speedy ripening; we recorded 31 days between the mid-véraison and the harvest compared to an average of 45 days. The ripening conditions were cool and rather showery which produced really good aromatic white and red wines. The harvesting started early and spread out. The dry conditions of September and October allowed us to harvest the Merlot, Petit Verdot and Cabernets Sauvignon grapes at the optimum time.

Vine Cycle:

- Bud Break: from the 15th of March to the30th of April.
- Flowering: from the 21st of May to the 10th of June (full flower the 8th of June.)
- Fruit Set: from the 29th of June to the 6th of July.
- Mid-véraison: from the 27th July to the 12th August.




## CHATEAU LATOUR-MARTILLAC WHITE 2015

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| **Harvest:** | Sauvignon Blanc: from 31st of August to 14th of September<br>Sémillon: from 3rd to 11th of September |
| **Yield:** | 48 hl/ha |
| **Blending:** | 60 % Sauvignon 40% Sémillon |
| **Ageing:** | 25 % new barrels |
| **Analyzes:** | TAV : 13.4 % vol ; AT : 4.5 ; Ph : 3.20 |

The Sauvignon Blanc grapes are aromatic, characterised by notes of citrus fruits, white peach and on the palate, well-balanced, fresh and juicy. The Semillon grapes are expressive with notes of pear and grilled almonds, the palate is soft and deliciously full-flavoured.

## CHATEAU LATOUR-MARTILLAC RED 2015

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| **Harvest:** | Merlot: from 15th to 23rd of September<br>Petit Verdot: from 29th of September to 1st October<br>Cabernet Sauvignon: from 30th of September to 8th of October |
| **Yield:** | 45 hl/ha |
| **Blending:** | 54 % Cabernet Sauvignon 40 % Merlot 6% Petit Verdot |
| **Ageing:** | 40 % new barrels |
| **Analyzes:** | TAV: 13.9 % vol ; AT: 3.35 ; Ph: 3.65 ; Anthocyanes: 800 mg/l ; IPT : 70 |

The Merlot grapes are very aromatic, with notes of black cherry, the palate is dense and fleshy, enriched by elegant tannins. The Petit Verdot grapes are deeply coloured and aromatic, notes of blueberries, the tannins are powerful and well-structured. The Cabernet Sauvignon grapes are well coloured, very expressive with notes of liquorice and blackcurrant. The tannins are powerful, rich, well-rounded and classy, giving a smooth sensation in the mouth. The finish is powerful and with lasting flavour.

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