



## PRESENTATION OF THE VINTAGE

### 2016: A remarkable vintage

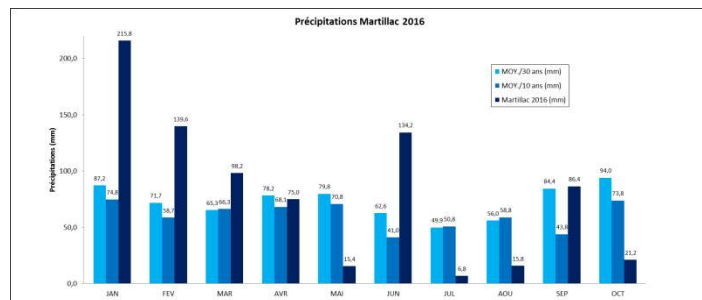
A mild and very wet winter led to an early and even budbreak (around the 25<sup>th</sup> of March). The wet weather lasted all the way through Spring accompanied by some very cool temperatures. Rainfall was very high (820 mm) for the first half year which meant the water tables were greatly replenished.

Spring's climatic conditions created a very favourable environment for the development of mildew between mid-May and mid-June. Fortunately, the very hot temperatures in July and the absence of any rain in July and August stopped this from happening and helped heal the wounds on the vine. Miraculously, full flowering took place between the 7<sup>th</sup> and the 11<sup>th</sup> of June which was a 5-day period of lovely weather and relatively hot temperatures. These conditions encouraged a quick and uniform flowering followed by a good return of fruit. The midpoint of the colour change of the berries happened around the 10<sup>th</sup> of August, with excellent uniformity across all the grape varieties.

The severe lack of water in Summer encouraged the thickening of the grape skins and the increased build-up of polyphenols, as well as the heat favouring a premature reduction in vegetal aromas such as pyrazine. Despite these unpredictable swings of Nature; the heat and the absence of rain, the vines could maintain a healthy foliage right up to the beginning of the harvest thanks both to the water reserves and to the ploughing of the plots. Harvesting started 8 days late. Light showers at the beginning of September and a lovely Indian summer during the picking meant that all the grape varieties achieved perfect ripeness and a healthy condition placing the 2016 vintage among the great vintages.

#### Vine Cycle:

- Bud Break: March 11th to April 25th
- Flowering: May 18th to June 10th (full flower on June 8th)
- Fruit Set: June 25th to July 1st
- Mid-véraison: July 22nd to August 8th



## CHATEAU LATOUR-MARTILLAC WHITE 2016

**Harvest:** Sauvignon Blanc: from 6<sup>th</sup> to 20<sup>th</sup> of September  
Sémillon: from 12<sup>th</sup> to 20<sup>th</sup> of September

**Blending:** 60 % Sauvignon 40% Sémillon

**Ageing:** 25 % new barrels

**Yield:** 50 hl/ha

**Analyzes:** TAV : 13 % vol ; AT : 4.3 ; Ph : 3.09

On our cool soils mostly composed of clay limestone, the Sauvignon and the Semillon grapes retained a pleasant aromatic freshness with well-balanced acidity giving a full flavoured fruity white.

## CHATEAU LATOUR-MARTILLAC RED 2016

**Harvest:** Merlot: from September 23<sup>th</sup> to October 10<sup>th</sup>

Petit Verdot: from October 6<sup>th</sup> to 10<sup>th</sup>

Cabernet Sauvignon: from October 10<sup>th</sup> to 21<sup>st</sup>

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

**Ageing:** 40 % new barrels

**Yield:** 48 hl/ha

**Analyzes:** TAV : 13.7 % vol ; AT : 3.47 ; Ph : 3.60 ;

Anthocyanes : 854 mg/l ; IPT : 75

The deeply coloured red wine is well balanced with intense, fresh and juicy red and black fruit notes. The presence of soft, velvety tannin fill the mouth.