



CHATEAU LATOUR

VINTAGE 2013

2013

PHENOLOGICAL STAGES

Budding : April 5
Mid-flowering : June 15
Mid-veraison : August 18

HARVEST DATES

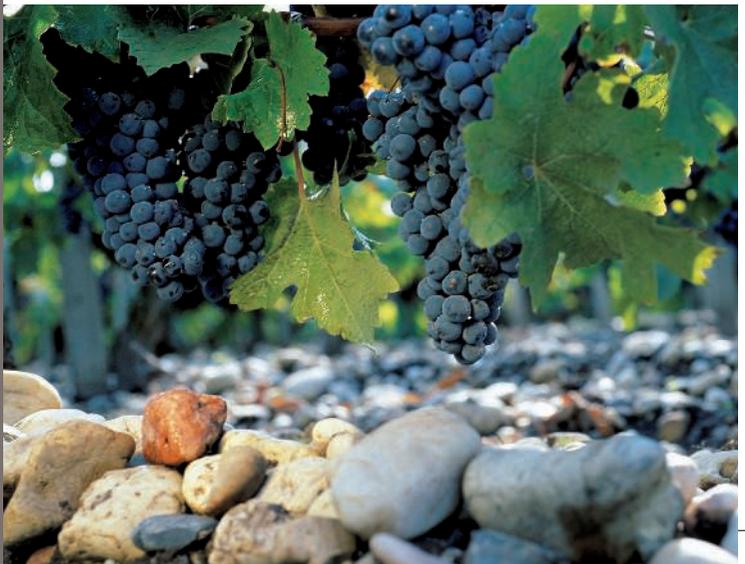
Merlot : September 27 to October 2
Cabernet Sauvignon : October 2 to 11
Cabernet Franc : October 3
Petit Verdot : Octobre 10

WEATHER CONDITIONS

The winter of 2012-2013 was one of the wettest on record, with 614mm of rainfall between October and March, bringing it to 20% over the annual average for the past thirty years.

Budbreak was late, and started on April 5 for the Merlot and April 13 for the Cabernet Sauvignon. Vegetal growth got off to a speedy start, giving hope for a regular vegetal cycle conducive to good quality. Temperatures in May, which enjoyed regular rainfall, were similar to those of April a decade ago and were significantly lower than the annual average for the last thirty years (by 3°C).

The vegetative cycle was two weeks later than that of 2012, which was also deemed late. This difficult spring culminated with flowering occurring in rainy conditions, (June 17 for the Merlot, June 20 for the Cabernet) affecting the Merlot's fruit set



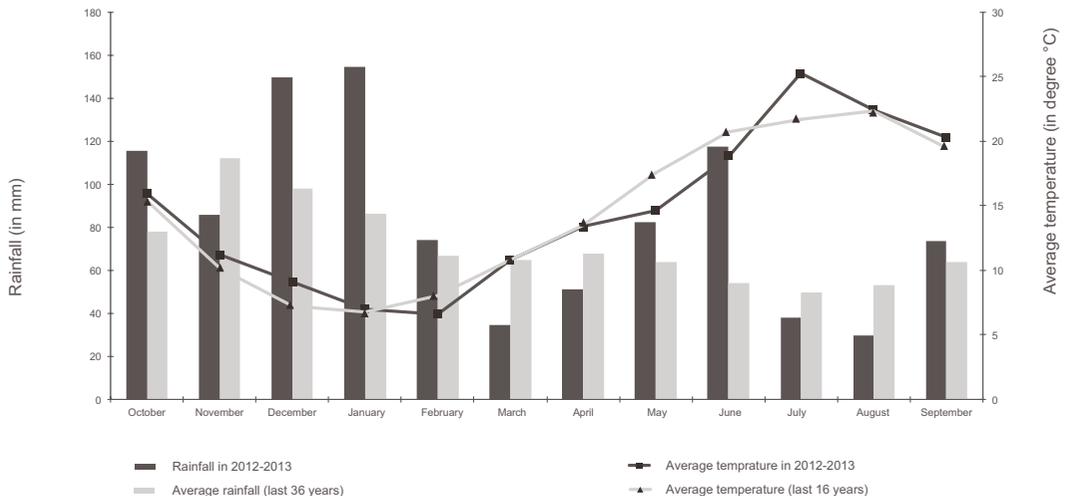


CHATEAU LATOUR

After a cold and particularly rainy June (117mm, nearly double the annual average for the last thirty years), we enjoyed a hot and dry July until the 25. Following this mini heat wave, the beginning of August was marked by the arrival of violent localized storms.

August and July were blessed with above average levels of sunshine, which accelerated vine growth allowing it to catch up after the slow start. The first bunches began to change colour on August 1. Veraison was gradual and drawn out, especially for the Merlot. However around August 15 colour began to change rapidly, with a slight variation amongst different varieties, indicating mid-veraison had been reached. This was one week later than in 2012. Complex weather conditions brought the serious threat of mildew which finally subsided with the better weather in May and early June halting the mildew's development. Conditions continued to stabilize throughout July and September. Maturation took place in difficult conditions with a lot of rainfall and temperatures over 20°C. This resulted in a considerable amount of botrytis, which had been present in berries since flowering.

WEATHER REPORT 2012 - 2013



HARVESTS 2013

The careful monitoring of phenolic ripeness indicated that harvest would begin relatively early for the Merlot, perhaps as early as October 7. However this did not take into account the relatively rapid evolution of the skins under September's damp conditions and the development of botrytis. Meanwhile the general nature of the vintage was late, due to the late budbreak delaying the whole development process. Despite knowing at the time of fruit set, that we would eventually face very low yields, we nevertheless carried out green harvesting which helped contain the most severe effects of botrytis, a decision which in hindsight was definitely well worth making. In the end we expected the harvest to last 10 days.

In fact, the Merlot harvest began on September 27 and finished on October 2. The Cabernet Sauvignon harvest followed and on October 11, the last clay plots of L'Enclos, with the ripest and healthiest fruit were picked. The sanitary conditions influenced decisions on when to pick this year, but the quick work of our three teams and our capacity for sorting helped us ensure only healthy fruit, nervy in character, with relatively low sugar levels, no trace of greenness, and with an elegant aromatic profile which nicely reflects our wonderful terroir.

BLEND OF THE 2013 VINTAGE

	<i>Cabernet Sauvignon</i>	<i>Merlot</i>	<i>Cabernet Franc</i>	<i>Petit Verdot</i>	<i>Alcohol content</i>	<i>TPI</i>	<i>% of prod.</i>
<i>Grand Vin</i>	95,3%	4,3%	0%	0,4%	13,04	63	31,3%
<i>Forts de Latour</i>	62,7%	35,1%	0%	2,2%	13,12	61	45,2%
<i>Pauillac</i>	45,5%	53,7%	0,8%	0%	12,79	57	23,5%

