

CHATEAU LATOUR

VINTAGE 2014

2014

WEATHER CONDITIONS

PHENOLOGICAL STAGES

Budding : March 31st

Mid-flowering : June 5th

Mid-veraison : August 9th

HARVEST DATES

Merlot : September 18th to September 26th

Cabernet Sauvignon : October 6th to 15th

Cabernet Franc : October 7th

Petit Verdot : October 7th, 11th and 20th

The 2014 vintage cycle can be remembered for its premature commencement, which was soon made up for, particularly because the summer was marked for its heavy rain and low temperatures. Thankfully, the month of September was exceptional, one of the hottest and driest over the past decade.

The winter was in general mild, demonstrated by the fact that there was no frost during the month of February. This mildness manifested itself in the vines by the bleeding of a number of plants during the pruning process. Regarding the pluviometry, winter 2013-2014 was humid with **497mm of accumulated rain** from November to February. This rainfall, both regular and often abundant made the soil so sodden that the work of the tractors was delayed (i.e. grinding of the vine shoots, co-planting preparation).

Both the mildness of winter and the seemingly spring-like start to March, favoured the early budbreak, noticed on **March 21st for the Merlot** and yet, **March 31st for the Cabernet Sauvignon**.





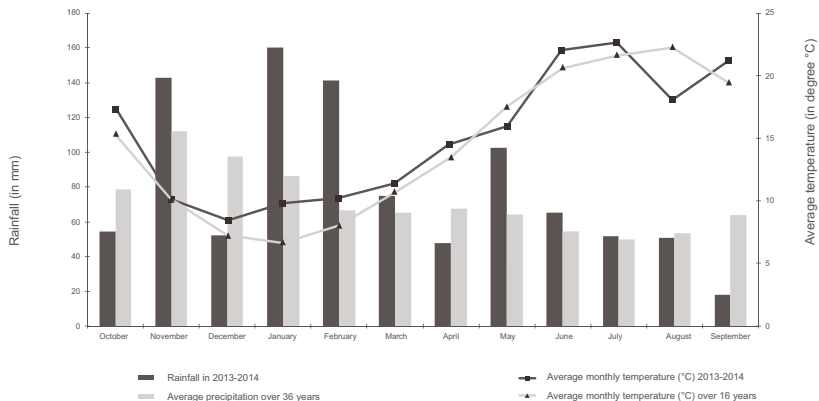
CHATEAU LATOUR

The year 2014 therefore had a premature development which can be compared to that of 2008 and 2011. The start of April was bright and clement and enabled the vines to develop well. Temperatures were mild, and even warm during the afternoons which “boosted” the growth of the vines. Moreover, the coolness and the humidity below ground emphasised this effect.

The setting appeared more heterogeneous on the Cabernet Sauvignon than on the Merlot, the latter of which presents clear-cut, vivid and homogenous characteristics. The start of May started with fifteen largely clement days, but the situation worsened as of May 19th with **violent storms, abundant rainfall** (69mm in 4 days) and **even light hail which caused some damage to the leaves**.

The large differentiation in thermal amplitudes, though generally remaining constantly cool, provoked a delay in the flowering of the plants in comparison with the previous years. Sporadic rainfall continued until the end of the month, weakening the health of the vines. Despite all, the vines remained healthy and a mild last week-end of the month had a positive effect on the flowering process, notably for the Cabernet Sauvignon (the conditions were more difficult for the Merlot which suffered from shattering and berry-shooting).

WEATHER REPORT 2013 - 2014



The start of the month of June was marked by soaring hot temperatures of over 30°C, significantly higher than usual for the season. This provoked strong growth and a great end to the flowering of the Cabernet Sauvignon. The mid-flowering of the Merlot was seen on June 2nd and Cabernet Sauvignon on June 5th. The end of the month of June and the month of July saw temperatures on average low for the season, regular rain showers and a strong pressure from cryptogamic diseases. Despite an important rise in temperature as of July 15th, there was still cryptogamic pressure in the vineyard until the middle of the ripening process, due to frequent storms and permanent humidity. August continued much like July, with an unstable climate and regular deterioration. On August 22nd there was still no water shortage noticed. Thankfully, the month of September was exceptionally beautiful, one of the hottest and driest over previous decades, which encouraged a progressive and homogenous ripening of the berries, allowing the teams to work serenely during the harvests.

HARVESTS 2014

Harvesting of the Merlot started on September 18th with premature plots and continued on and off until September 26th, the last day of Merlot picking. Harvesting of the Cabernet Sauvignon started on October 6th and ended on October 15th.

BLEND OF THE 2014 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>	89.9%	9.2%	0.6%	0.3%	12.89	77	33.9
<i>Forts de Latour</i>	71.4%	28.6%	0%	0%	13.01	70	40.1
<i>Pauillac</i>	50.6%	42.3%	0%	7.1%	13.02	65	26

* Based on the analytical statistics of February 2015

