

English



CHATEAU LATOUR

VINTAGE 2016

2016

PHENOLOGICAL STAGES

Budding: March 30th

Mid- flowering: June 7th

Mid-veraison: August 12th

HARVEST DATES

Merlot: 22th to September 30th

Cabernet Sauvignon: 7th to October 19th

Cabernet Franc: October 10th

Petit Verdot: October 10th, 15th & 19th

WEATHER CONDITIONS

The 2016 vintage will be remembered as a normal year from a phenological perspective yet marked by extreme climatic conditions, with the first half of year (January to June) the wettest for 20 years and a very hot second half (July to October) that was the driest for 16 years.

The winter of 2015-2016 was mild and wet with 429mm total rainfall over this period, which was more than the average for the past 15 years. It is worth noting that 353mm of this total fell in January and February alone making this the wettest start to a year in 20 years.

Whilst very mild temperatures were a feature of this non-existent winter season, a cooler March helped contain any premature development of the vines.

As a consequence, bud break actually occurred close to the normal time and was noted on the 24th of March for the Merlot and on the 30th of March for the Cabernet Sauvignon. April was also a cool month, even cold on some days, which slowed down the vegetative growth cycle.



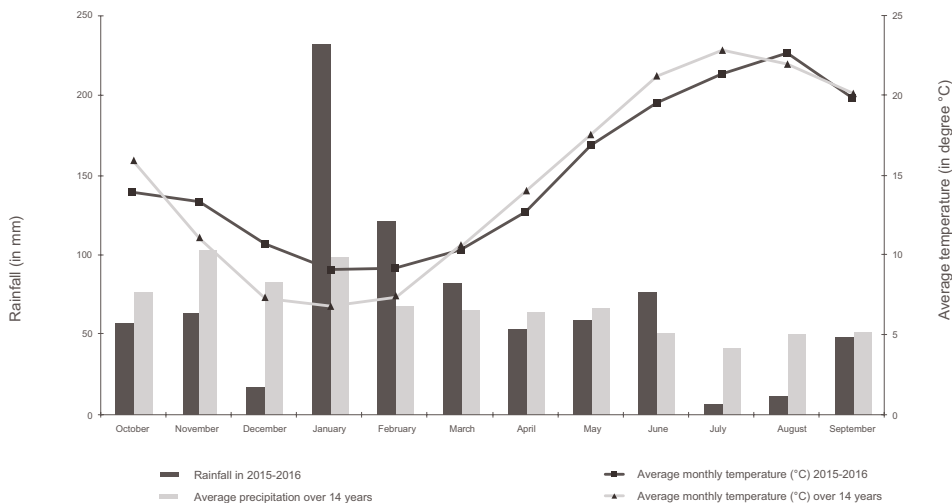


CHATEAU LATOUR

The weather was fine in the first two weeks of May with higher temperatures which led to an acceleration of vegetative growth with a good and uniform fruit set. Unfortunately, the second half of May was unstable and stormy, weakening the grapes' state of health. The first Merlot and Cabernet Sauvignon flowers were seen on the 28th of May.

The first week of June provided ideal conditions for the flowering to get underway with optimal temperatures (20°-25°C) and dry weather. There was very little difference between the two grape varieties regarding the mid-flowering dates. It was noted on the 6th of June for the Merlot and on the 7th of June for the Cabernet Sauvignon. However, 28 mm of rain fell during the night of the 6th to 7th of June disrupting the flowering process and entailing further outbreaks of disease. The second week was no improvement: continuous rain, high humidity and wind rendered work in the vineyard, especially the application of organic treatments, very complicated. Despite better conditions at the end of the month, the successive bouts of bad weather with lots of rain caused mildew to break out.

WEATHER REPORT 2015 - 2016



July was exceptionally hot and dry with only 5.5mm of rain and temperatures well above 35°C. The heat entailed sudden and significant water loss by evaporation, but high water levels in the soil enabled the vines to withstand with these difficult conditions.

During the first week of August, 8mm of beneficial rain accelerated the ripening process which had slowed right down up until that point due to the shortage of rainfall in July. That said, none of the plots were subject to hydric stress before veraison occurred given that water reserves were so plentiful. Mid-veraison was observed on the 10th of August for the Merlot and on the 12th of August for the Cabernet Sauvignon, with the first coloured berries noticed on the 22nd of July.

As August remained dry until the end of the month with only 11mm of rainfall, hydric stress did occur post-veraison in some plots, noticeably in the Enclos. Despite this, the beautifully sunny summer allowed for the grapes to ripen fully and rapidly accumulate sugar thus generating a gap with the phenolic maturity.

September was sunny and warm, but just as signs of hydric and thermal stress were becoming noticeable, 35mm of rain provided some relief for the vines. This reduced the impact of climatic constraints and allowed the grapes to ripen properly. The end of September and October were sunny and mild, providing ideal harvest conditions for both the Merlot and Cabernet Sauvignon.

BLEND OF THE 2016 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>	92.9 %	7.1 %	0 %	0 %	13.5	83	36
<i>Forts de Latour</i>	64.3 %	35.3 %	0.4 %	0 %	13.5	77	37.5
<i>Pauillac</i>	54.6 %	38.9 %	0 %	6.5 %	13.2	71	26.5

**Based on the analytical statistics of February 2017*

