



CHATEAU LATOUR

— 2011 VINTAGE —

The winter was dry and cold. From March onwards, temperatures were much milder. Indeed, summer effectively began in April, with average monthly temperatures of more than 5°C above average and 83% less rain than seasonal norms. In June, rainfall was relatively frequent but light, though the amount of sunshine and temperatures were normal for this period. However, a heatwave from 26th to 27th June, with temperatures exceeding 40°C, caused heat damage to the most exposed berries, especially the Cabernet Sauvignon. The exceptional spring conditions produced an early budding which then accelerated as the soil warmed up very quickly. Unlike the spring, the summer was fairly cool with normal rainfall. September was hot and mainly dry with temperatures sometimes approaching 30°C.

HARVEST

The harvests started with the Merlot on 12th September then continued uninterrupted with the Cabernet Sauvignon and Petit Verdot until 26th September.

BLEND

84.5% Cabernet Sauvignon, 15% Merlot and 0.5% Petit Verdot.

TASTING COMMENT

In the glass, the crimson colour of the wine is deep and intense. The nose is elegant, combining both floral and fruity notes. In the mouth, the wine reveals a suave and fleshy texture, yet remains delicate with much promise. The finale is powerful and complex. An incredibly lengthy and structured Château Latour.

Château Latour is situated in the heart of the Médoc wine region, about 50 km north-west of Bordeaux, where the legend of the vineyards of Bordeaux began. The Château's prime terroir, *l'Enclos*, overlooks the estuary of the Gironde river which, over the centuries, has given the vineyard its geological complexity and, on a daily basis, ensures a mild climate.

In the years since 1993, under the leadership of the Pinault family, the estate's owner, significant changes have been made with a view to maintaining Château Latour's pursuit of excellence in the wines that it produces.