



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 Gironde Estuary 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.



CHATEAU LATOUR

— 2017 VINTAGE —

Following a cold and dry winter, mild weather in March led to bud break occurring near to the normal time, on 29th March for the Merlot and 3rd April for the Cabernet-Sauvignon. Significant differences in day- and night-time temperatures were noticeable in April, which, along with the lack of rainfall, encouraged an even and regular development of the vines. However, two nights of spring frost on 27th and 28th April affected 2.6 hectares at Château Latour, mainly on plots outside of the Enclos used to make the Pauillac de Latour. Rainfall in May was concentrated over only 9 days and this, coupled with early-summer heat, led to an early flowering which took place quickly and evenly in sunny conditions. The first three weeks of June were dry. The dry and moderately hot summer of 2017 with its cool early mornings enabled the grapes to ripen evenly. Rainfall in the first two weeks of September significantly increased the size of the grapes before the harvest, which took place in good conditions.

HARVEST

Picking began on 11th September with the Merlot and ended on 4th October with the Cabernet-Sauvignon.

BLEND

92.1 % Cabernet-Sauvignon, 7.8 % Merlot, 0.1 % Petit Verdot

TASTING COMMENT

Château Latour 2017 has a magnificent aromatic spectrum of black cherry and blackcurrant combined with fresher notes of chalk, tobacco and olive. Precise, structured tannins on a dense, deep palate make this a powerful wine with energy and balance that convey refinement and freshness.