



Martillac, 2nd of September 2016

ON THE WAY TO A MEMORABLE 2016 VINTAGE? Start of Harvest in Martillac, Tuesday 6th of September 2016

The 2016 Harvest started on Tuesday the 6th of September for the white grapes of Château LATOUR-MARTILLAC. Following 2015, the 2016 vintage looks promising.

A mild and particularly wet (820 mm) Winter and Spring allowed the groundwater tables to be replenished. Despite cool and wet conditions in June, the flowering period was satisfactory. There was a little coulure noticeable on some of the Merlot grapes, but the Sauvignon, Semillon, Petit Verdot and Cabernet Sauvignon bunches were full and evenly formed.

As was the case in all the other French vineyards this year, the attack of mildew in the vines was high but fortunately soon slowed down with more favourable climatic conditions: hot with little rainfall from the beginning of the summer.

The summer period took place under stable conditions and the water stress observed at the end of the fruit set limited the size of the berries. The several heat waves experienced at the end of the summer did not impact on the quality of the grapes; our ploughed vines drew from the resource of the replenished water tables. The cool nights in August were at the same time very beneficial for the aromatics and freshness of the vintage.

However we did encounter some disease on the Sauvignon and Cabernet grapes, occurring after the heat of the weekend of the 15th of August (38.5°C). Our young vines, where the roots system is less deep, suffered the most in this week of the heatwave.

In these first days of September, the vineyard is in a good state of health. Samples taken from the 31st of August show a very satisfying balance in our white grapes, with favourable degrees and levels of acidity for the making of a great wine.

Up to now, we have already been able to validate the three first stages necessary to make a great vintage (rapid and uniform flowering, start of water stress at the fruit set period and completion of the bunches, slowing of the vine growth midway through the change of colour of the berries). We have to wait patiently now for the full maturity of the grapes, hoping that the climatic conditions will allow us to wait without fear of dilution or a deterioration in the condition of the later harvested plots.

This exceptionally dry summer has left us hoping for a very good vintage. We will observe caution nonetheless until all the grapes have been harvested and are in the cellar. All the same we believe in it!

If you have any further questions, then please do not hesitate to contact us for any further information.

Best regards,
Tristan Kressmann