

Château LATOUR-MARTILLAC Grand Cru Classé de Graves **Red 2002**

Pessac-Léognan Appellation

THE VINEYARD

Surface of production for red: 40 ha (total surface: 50 ha)

Nature of the soil: Gűnz gravel from the Quaternary period, on the plateau above the village of Martillac

Grape varieties: 55% Cabernet Sauvignon; 40% Merlot; 5% Petit Verdot

Pruning: Double Guyot system for Cabernet Sauvignon, Cordon system for Merlot and Petit

Verdot

Density of planting: 7,200 feet/ha 25 years Average age of the vineyard:

Vineyard management: Traditional methods with mechanical ploughing. Sustainable Vine Protection.

Green harvesting by hand: desuckering, excess bud removal, leaf thinning, removal of

secondary shoots.

PRESENTATION OF THE VINTAGE

After a dry winter, the flowering was hindered by heavy rains in May and June, leading to some coulure and millerandage, especially on the young Merlot vines. A wet summer did nothing for the change of colour of the berries, but a miraculous September allowed the complete ripening of the two main varietals. The Indian summer led to astoundingly expressive Cabernet Sauvignon, which represents almost two thirds of the final blend.

Harvest:

Plot by plot handpicking

From the 24th of September to the 11th of October

Vinification:

Alcoholic fermentation in thermo-regulated vats Ageing: 18 months in French oak barrel New barrels: 40%

Alcohol: 13%



TASTING

Blending: 63% Cabernet Sauvignon - 32% Merlot - 5% Petit Verdot

Bottling: At the Château, in May 2004 – 10,200 cases

Distribution: Place de Bordeaux

« A beautiful ruby colour with a brick rim. The first impressions of this wine suggest a delicate complexity on ripe fruits aromas (black cherry and Morello cherry), smoky spices and grilled flavours. The palette reveals a good level of acidity, which is perfectly integrated in this elegant wine. The tannins are rounded and full-bodied whilst still retaining a delicateness. The finish is liquorish, slightly minty and long. Guaranteed to last a long time. »