



## THE VINEYARD

## Château LATOUR-MARTILLAC Grand Cru Classé de Graves Red 2005

Pessac-Léognan Appellation

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
Average age of the vineyard:	25 years
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

The 2005 vintage mostly owes its exceptional quality to the drought that went on during the whole year, apart from April. This dry and mild weather had been ideal and led to a fast and homogeneous blooming in early June. The vines gave us berries that were not only sweet and colored, but also with an excellent acidity level, thus helping the expression of ripe fruits and silky tannins. The beautiful weather we had during the harvest allowed us to pick the red berries in the best of conditions. The yields were lower than usual, mainly because of the small size of the Cabernet Sauvignon from the graves soils. It's the crossing of several favourable events that made the different elements of this vintage higher in quality: the sweetness, colour, acidity, aromas, tannins...

Harvest: Plot by plot handpicking From the 13<sup>th</sup> of September to the 10<sup>th</sup> of October

Vinification: Alcoholic fermentation in thermo-regulated vats Ageing: 18 months in French oak barrel New barrels: 40% Alcohol: 13%



## TASTING

Blending: Bottling: Distribution: 65% Cabernet Sauvignon - 32% Merlot - 3% Petit Verdot At the Château, in June 2007 – 15,500 cases Place de Bordeaux

« The wine presents a beautiful deep color and reveals black fruit (blackcurrant) and roasting aromas as well as mineral notes. The mouth is balanced and unveils a remarkable freshness with structured and silky tannins. The 2005 vintage is definitively built to last! »

S.A.S. VIGNOBLES JEAN KRESSMANN - 33650 Martillac - France