



## THE VINEYARD

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<b>Surface of production for white:</b>	10 ha (total surface: 50 ha)
<b>Nature of the soil:</b>	Clay-limestone soil on the eastern slopes of the property, offering good natural drainage with optimum exposure for our white grape varieties.
<b>Grape varieties:</b>	60% Sauvignon Blanc; 40% Sémillon
<b>Pruning:</b>	Double Guyot system for the Sauvignon Blanc and Cordon pruning for the Sémillon
<b>Density of planting:</b>	7,200 feet/ha
<b>Average age of the vineyard:</b>	35 years
<b>Vineyard management:</b>	Traditional Methods. Sustainable Vine Protection. Green Harvesting by hand: desuckering, excess bud removal, leaf thinning, removal of excess shoots.

## PRESENTATION OF THE VINTAGE

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After a dry winter, the rains in May and June made the flowering difficult and a great number of berries aborted or failed to grow, especially for the Sauvignon grapes. A wet summer slowed down the change of colour of the grape berries. Fortunately, a wonderful and miraculous September brought out the best of the Sauvignon and Sémillon grapes, which shows a great expression. The Sauvignon have a high sugar concentration, with a nice acidity level however, and the Sémillon are beautifully toasted.

### Harvest:

Plot by plot handpicking, in small crates  
From the 4<sup>th</sup> to the 19<sup>th</sup> of September

### Vinification:

Alcoholic fermentation in barrel  
Ageing: 15 months on lees, whose 10 months in French oak barrels  
New barrels: 30%  
Alcohol: 12.5%



## TASTING

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<b>Blending:</b>	58% Sauvignon Blanc - 40% Sémillon - 2% Muscadelle
<b>Bottling:</b>	At the Château, in February 2004 – 2,100 cases
<b>Distribution:</b>	Place de Bordeaux

« Château Latour-Martillac white 2002 is golden in colour with brilliant highlights. There are intense aromas of white fruits, flowers and citrus fruits on the nose with light spices. On the palate, there is a fresh and lively attack, the Sauvignon adds a sense of minerality to the mix. The development in the mouth is of full and roasted, fruity flavours with a lovely roundness and well-balanced acidity. The finish is smooth and very long. »