



THE VINEYARD

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

PRESENTATION OF THE VINTAGE

The dry and cool winter was followed by warm weather in June, allowing a late but optimal blossoming. This resulted in an abundant crop, despite important green harvest in July. The lack of sunshine during the summer confirmed this delay, which was compensated by an exceptional fine weather in September. The slow ripening of grapes produced fresh, full bodied and fruity dry white wines. The Sauvignon variety developed deep citrus and exotic fruit aromas. The Indian summer helped obtain full bodied, expressive and dense Semillon.

Harvest:

Plot by plot handpicking, in small crates
From the 6th to the 30th 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

Blending:	60% Sauvignon Blanc - 38% Sémillon - 2% Muscadelle
Bottling:	At the Château, in February 2006 – 2,650 cases
Distribution:	Place de Bordeaux

« A gorgeous golden 2004 vintage. This wine has a complex nose, a mix of citrus, exotic fruits and white flowers. The palate is full, round and well structured, whilst at the same time retaining a freshness and well-balanced acidity. A long finish with lasting aromatic flavours. The greatest quality of this Château Latour-Martillac 2004 is its subtlety, its fineness and its complexity. »