



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 dawn of the 7th of April was too pure and will stay forever in the memory of the Bordeaux wine growers: a bitterly unexpected frost became very lethal. The principal victim was the Sauvignon delaying the start of its growth and its flowering. The “veraison” was slow but equal on all the white grape varieties, during a fresh but dry summer. The first soaked September days worried us a lot. The miracle, or the divine surprise, took place during the second week, with the arrival of a nicely fresh but constant weather to go along with the harvests.

Harvest:

Plot by plot handpicking, in small crates
From the 8th to the 23rd of September

Vinification:

Alcoholic fermentation in barrel
Ageing: 15 months on lees, whose 10 months in French oak barrels
New barrels: 30%
Alcohol: 13%



TASTING

Blending:	62% Sauvignon Blanc - 35% Sémillon - 3% Muscadelle
Bottling:	At the Château, in February 2010 – 2,400 cases
Distribution:	Place de Bordeaux

« Château Latour-Martillac white 2008 is seductively golden in colour with lovely light hues. The nose is delicate, with notes of ripe citrus fruits and some exotic fruits too. The palate is lively with very present flavours. Full, round and rich in the mouth. Good length too, finishing with a lovely, aromatic freshness. Powerful yet fresh, this vintage can be drunk young, with food or as an apéritif. »