



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

A mild and very wet winter led to an early and even budbreak. The wet weather lasted all the way through Spring accompanied by some very cool temperatures. Miraculously, full flowering took place between the 7th and the 11th of June which was a 5-day period of lovely weather and relatively hot temperatures. These conditions encouraged a quick and uniform flowering followed by a good return of fruit. The midpoint of the colour change of the berries happened around the 10th of August, with excellent uniformity across all the grape varieties. Despite these unpredictable swings of Nature, the heat and the absence of rain, the vines could maintain a healthy foliage right up to the beginning of the harvest thanks both to the water reserves and to the ploughing of the plots. Harvesting started 8 days late. Light showers at the beginning of September and a lovely Indian summer during the picking meant that all the grape varieties achieved perfect ripeness and a healthy condition placing the 2016 vintage among the great vintages.

Vine cycle:

Budbreak: from the 11th of March to the 25th of April
Flowering: from the 18th of May to the 10th of June (full flower: the 8th of June)
Berry set: from the 25th of June to the 1st of July
Veraison: from the 22nd of July to the 8th of August

Harvest:

Plot by plot handpicking, in small crates
Sauvignon Blanc: from the 6th to the 20th of September
Sémillon: from the 12th to the 20th of September

Vinification:

Alcoholic fermentation in oak barrel
Ageing: 15 months on lees, whose 11 months in French oak barrels
New barrels: 25%
Alcohol: 13%



TASTING

Blending:	60% Sauvignon Blanc - 40% Sémillon
Bottling:	At the Château, in January 2018 – 3,600 cases
Distribution:	Place de Bordeaux

«The 2016 Latour-Martillac, pale yellow colour with sparkling highlights. Complex, aromatics aromas of both floral (verbena, honeysuckle) and some exotic fruits (passion fruit) and lemon. The palate is beautifully fresh, balanced by a delicious creaminess. In the mouth there is an elegance with the same complex, fruity aromas of white peach and ripe apricots, the floral note of verbena and fresh mint. A remarkably long length on the finish. Drinking over the next 8-10 years. »