Château LATOUR-MARTILLAC
Grand Cru Classé de Graves
White 2000
Pessac-Léognan Appellation

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 very wet and cool weather near the end of May did not forecast an easy blooming. On the contrary, it was quick and even. Despite a cool beginning of summer, one could see the first signs of ripening on the Sauvignon as early as July 23rd. Then, exceptional temperatures in August and a nice sunny September completed thorough maturity of all the varietals. Hence a remarkable aromatic potential in all the white varietals. The dry white wines on clay-limestone are powerful and sappy, with a good acidity and marked by a fine and fruity palate.

Harvest:
Plot by plot handpicking, in small crates
From the 31st of August to the 20th 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:	50% Sémillon - 48% Sauvignon Blanc - 2% Muscadelle
Bottling:	At the Château, in February 2002 – 3,400 cases
Distribution:	Place de Bordeaux

« The 2000 vintage is beautifully golden. The wine has an intensely pure nose of fresh aromatic citrus and exotic fruits. The palate is, at first, lively and fresh, before developing full, ripe and juicy flavours with an elegant acidity. A long and well-balanced gourmet wine. »