

2006

GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19

TASTING COMMENT

☒ This Château Latour 2006 reveals an intense crimson colour. The nose is floral and unfurls a spectrum of aromas rich in fresh fruit. In the mouth, the wine surprises by its structure and its intensely powerful tannins balanced by a delicate freshness. A beautiful example of a vintage requiring patience which demands many years of cellaring before being discovered anew.

BLEND

91.5% Cabernet Sauvignon

7.5% Merlot

0.5% Cabernet Franc

0.5% Petit Verdot



Great ageing potential,
can patiently wait until its apogee.



Decant 2h30 before drinking.



CHATEAU LATOUR

The 2006 vintage was marked by a contrasted climate but up until August all necessary conditions were in place for a great vintage. Winter was cold compared to those of the last twenty years (2-3°C lower) and rainfall, which was particularly concentrated in February and March, helped replenish water reserves in the soil. With the arrival of spring, a period of moderate drought began providing good conditions for vine growth up until an early flowering. This occurred quickly and without any shot berries. In June the vines began to show signs of hydric stress which boosted the tannic richness of the berries yet also curbed their size. The vegetative growth cycle accelerated in July thanks to some scattered showers. Even though the first berries to change colour were observed on the 13th July, the process was slowed down by heat spikes mid-month. Just as the berries finished ripening at the end of August, temperatures became cooler at night and the weather became stormier and more unpredictable. Whilst the first couple of weeks of September were fine and sunny, heavy rain followed drenching the vineyard and virulently reigniting cryptogamic diseases. This entailed an earlier start to harvest than initially planned.

HARVEST DATES

Harvest began on the 19th September and lasted until the 9th October, requiring very thorough organisation and a meticulous selection process.

