



LES FORTS DE LATOUR

After a relatively wet start to spring, 2009 will be remembered for its exceptionally hot, dry summer that was even sunnier than 2005. The coolness at the start of spring resulted in slow growth. From May onwards, the year was marked by monthly temperatures that were well above seasonal norms, enabling the vines to catch up. Beautiful summer weather arrived and was only interrupted by a few stormy periods in July, which did not enable the soil to replenish its reserves. This deficit increased in August and September. Shortly after veraison began, the vines suffered significant levels of stress. Very dry conditions in the first half of September resulted in the concentration of the already small berries. Rain on September 19th and 20th was very beneficial in refining the tannins.

HARVEST DATES

The harvests began on Wednesday 23th September, and continued until October 10th in splendid sunshine and perfect healthy conditions.

2009

TASTING COMMENT

Les Forts de Latour 2009 reveals a beautiful bright red colour. The nose is fine and expressive of ripe fruits. A complex, robust, fleshy and rich wine with fine and noble tannins.

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FINE WINE

Est. 1997

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BLEND

65% Cabernet Sauvignon
32.5% Merlot
0.5% Cabernet Franc
2% Petit Verdot



Great ageing potential.



Decant 2 hours before drinking.

