



GREENWOOD

FINE WINE

Est. 1997

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

CHATEAU LATOUR

CHATEAU LATOUR 2011

The winter was dry and cold. From March onwards, temperatures mellowed greatly. Indeed, summer effectively began in April, with average monthly temperatures of more than 5°C and 83% less rain than usual. By the end of May 2011, monthly rainfall since the beginning of the year was down 55%. In June, rainfall was frequent but light, although sunshine and temperatures were normal for this period. June 26 and 27 were, however, particularly hot, with temperatures in excess of 40°C, causing heat damage to the most exposed-berries, especially on Cabernet Sauvignon. The exceptional spring conditions produced early budding which then accelerated due to rapid heating of the soil. Unlike the spring, the summer was fairly cool and rainfall was normal. September was fairly dry and temperatures were generally average, but often approaching 30°C.

The harvests started on 12th of September for Merlot, followed by the Cabernets and then Petit Verdot until 26th of September without any break.

Blend: 84.5% Cabernet Sauvignon, 15% Merlot and 0.5% Petit Verdot.

Tasting Comments

A beautiful and intense colour. The nose is elegant, fresh and both floral and fruity. In mouth, the wine reveals itself as suave and fleshy, delicate and ascendent. The finale is powerful and complex. An incredibly lengthy and structured Château Latour.

Very good year.

Great ageing potential...be patient!