



LES FORTS DE LATOUR

2012 was a rather late vintage, marked by considerable spring rainfall and mineralisation followed by significant summer drought. Total winter rainfall exceeded seasonal norms by around 30%. Except for a very cold first fortnight in February, temperatures were mild, even over 20°C in March. Budbreak was noticed on April 3rd for the Cabernet Sauvignon. High spring precipitation was mainly concentrated in April (20 days of rain for an overall rainfall of 174mm). Cryptogamic pressure on the vineyard was contained by generally cool temperatures and a late start of the vegetative cycle. The month of May was dry with very variable temperatures whereas June, on the contrary, was rainy and mild. These higher than usual temperatures combined with extended water reserves in the ground led to vigorous vegetative growth. The flowering, noted on June 6th for the Cabernet Sauvignon, was homogeneous. The veraison began on July 19th and an extremely dry August came after.

HARVEST DATES

The harvest started on September 24th and ended on October 16th. Despite heavy rainfall during harvest, the grapes sanitary condition was very good for this vintage.

2012

TASTING COMMENT

The colour of this Forts de Latour 2012 is dark and of a beautiful intensity. The nose is fruity, refined, ripe and extremely expressive. On the palate, the wine is rounded and smooth, juicy, spicy and very aromatic. It evolves pleasurably towards a delicious finale with fine tannins. Whilst already delicious today, this wine will continue to flourish over the next ten years.

BLEND

76% Cabernet Sauvignon
22% Merlot
2% Petit Verdot



Good ageing potential, can already be enjoyed or hold for a few more years.



Decant 1h30 before drinking.