



Château Latour is situated in the heart of the Médoc wine region, about 50 km north-west of Bordeaux, where the legend of Bordeaux vineyards began. The Château's prime terroir, *l'Enclos*, overlooks the Estuary Gironde which over the centuries, has given the vineyard its geological complexity and, on a daily basis, ensures a mild climate.

In the years since 1993, under the leadership of the Pinault family, the estate's owner, significant changes have been made with a view to maintaining Château Latour's pursuit of excellence in the wines that it produces.



## LES FORTS DE LATOUR

### — 2016 VINTAGE —

2016 is a remarkable vintage, and one which, once tasted, is not easily forgotten. Its wines show extraordinary purity and concentration.

A mild and wet winter coupled with a cool March led to bud break occurring on 24<sup>th</sup> March for the Merlot and the Cabernet Sauvignon on 30<sup>th</sup> March. Fine and warm weather early May speeded up vegetative growth, though stormy conditions during the second half of the month increased disease pressure. The first week of June was dry with temperatures between 20-25°C and this brought on the flowering - the Merlot vines were in mid-bloom on 6<sup>th</sup> June. Further to 28mm of potentially-damaging rainfall during the night of 6<sup>th</sup>/7<sup>th</sup> June, the Cabernet Sauvignon followed suit on 7<sup>th</sup> June. July was exceptionally hot and dry though good soil water reserves enabled the vines to resist these extreme weather conditions. Early August, 8mm of beneficial rain accelerated the ripening process with the Merlot berries changing colour on 10<sup>th</sup> August and the Cabernet Sauvignon two days later. September was sunny and warm, but just as signs of hydric and thermal stress were becoming noticeable, 35mm of rain provided some relief for the vines so the grapes continued ripening in optimal conditions.

### HARVEST

Harvest took place in ideal weather from 22<sup>nd</sup> – 30<sup>th</sup> September for the Merlot and 7<sup>th</sup> – 19<sup>th</sup> October for the Cabernet Sauvignon.

### BLEND

71 % cabernet sauvignon, 29 % merlot

### TASTING COMMENT

Beautiful dark and intense crimson hue. Aromatically very pure and enticing with ripe red and black fruits, delicious cocoa and tobacco notes and a hint of citrus zest. Succulent on the attack with a powerful mouthfeel and great tension mid-palate that leads to a lingering, languorous finish.