



INTRODUCTION TO THE VINTAGE

After 2021 and 2022, the 2023 vintage once again presented us with new challenges, especially for our teams in the vineyards. The year was marked by very unstable weather at the start of the season, characterized by a hot and humid Spring, which resulted in a constant battle against mildew. Fortunately, the second half of the season was much better, allowing both the red and white grapes to reach perfect ripeness.

In general, Winter was mild, with the exception of a cool February. The bud break was at the beginning of April, much as in recent years. Spring was marked by two nights of frost - from April the 3rd to the 5th - with no damage to the vines thanks to our protective equipment.

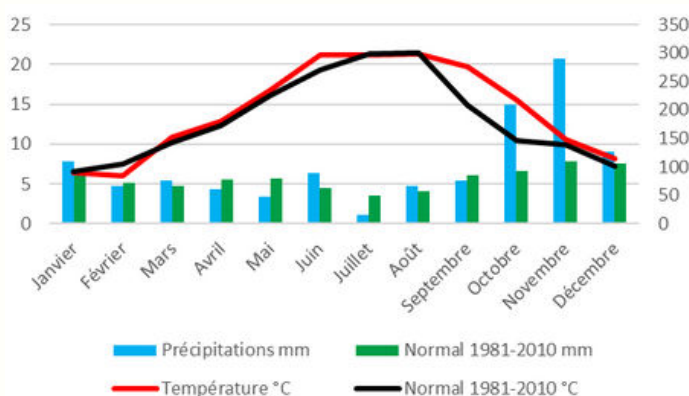
Flowering took place between late May and early June, during a dry, warm period. High temperatures from the 15th of May onwards, combined with heavy rainfall in June (89 mm), led to extremely rapid vine growth. All the green harvesting had to be carried out in just two months instead of the usual three. Despite our best efforts, the Merlot was particularly hard hit by mildew. The Cabernet-Sauvignon and the Petit-Verdot were however spared. The period from late July to early August was rather cool for the season, allowing the vines to slow down, and the grapes to change colour and ripen slowly.

The white grape harvest began on the 28th of August with the first plots of Sauvignon Blanc. It was rare this year for us to have to pick a few plots of Merlot before the end of the white harvest, because of the hot weather at the end of August and beginning of September.

The red harvest began on the 8th of September, a fairly consistent date in recent years. The latest highlight of the vintage was our new optical sorter, which enabled us to sort the grapes with the utmost precision, and ensuring optimum harvest quality.

Vine cycle:

- Bud break: March 25
- Flowering: May 20 to June 1st (full flower on May 25)
- Ripening: July 15



CHÂTEAU LATOUR-MARTILLAC WHITE 2023

- **Harvest:** Sauvignon Blanc: August 28 to Sept. 11
Sémillon: Sept. 04 to 12
- **Blending:** 60% Sauvignon Blanc ; 40% Sémillon
- **Ageing:** 25% new barrels
- **Yield:** 53 Hl/Ha
- **Analysis :** TAV : 13% vol ; AT : 5.4 ; pH : 3.2

Château Latour-Martillac White 2023 is a classic vintage for the estate with a blend of 60% Sauvignon and 40% Semillon. On the nose and palate, the wine is very aromatic with exotic fruits and citrus aromas, as well as delicate aromas of white peach. This wine has a lovely tension that brings freshness and supports its body and richness on the finish.

CHÂTEAU LATOUR-MARTILLAC RED 2023

- **Harvest:** Merlot: Sept. 8 to 22
Petit Verdot: Sept. 20
Cabernet-Sauvignon: Sept. 22 to Oct. 05
- **Blending:** 66% Cabernet-Sauvignon ; 20% Merlot ;
14% Petit Verdot
- **Ageing:** 40% new barrels
- **Yield:** 33 Hl/Ha
- **Analysis:** TAV : 13.5% vol ; AT : 3.7 ; pH : 3.8 ;
IPT : 75

Château Latour-Martillac Red 2023 spotlights Cabernet-Sauvignon (66%), blended with 20% Merlot and 14% Petit-Verdot – a record! In the mouth, the wine is on dark fruits, classic Cabernet-Sauvignon aromas, and violet notes, typical of the Petit Verdot. The wine is fruity. The tannins are fine and elegant, with a subtle touch of bitterness on the finish.