



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

In the years since 1993, under the leadership of François Pinault, 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

— 2012 VINTAGE —

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 3rd April 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 6th June for the Cabernet Sauvignon, was homogeneous. The veraison began on 19th July and an extremely dry August came after. Despite heavy rainfall during harvest, the grapes sanitary condition was very good for this vintage.

HARVEST

The harvest started on 24th September and ended on 16th October .

BLEND

76% Cabernet Sauvignon, 22% Merlot, 2% Petit Verdot.

TASTING COMMENT

The colour of the 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.