



INTRODUCTION TO THE VINTAGE

The 2022 vintage will remain in memory as an exceptional year marked by an extremely hot Spring and Summer, which led to an early vegetative cycle and harvest.

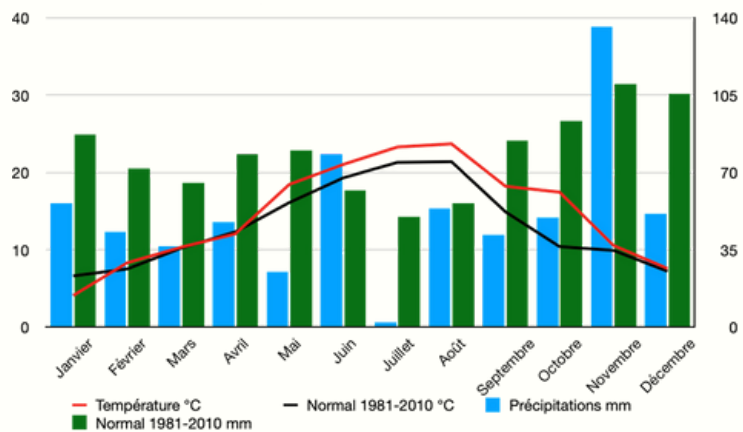
The winter was dry and characterized by a significant lack of rainfall and consequently a low water reserve from the beginning of the season. The Spring was marked by high temperatures from mid-April onwards. The growth of the vine was relatively fast, and the flowering took place in mid-May.

The summer was spectacular and unprecedented in terms of climatic conditions, with several waves of heat (record number of days over 40°C). Veraison started in mid-July, about fifteen days ahead of schedule. The rain during the night of 14 to 15 August (32mm of water in Martillac) were beneficial for the grapes. First, the rainfall was useful to finish off the ripening of the white grapes, picked 4 days later, on August 18th. Furthermore, the precipitation over several days, until September 15th, boosted the maturation of the red grapes and their volume (40mm of water in Martillac). The Martillac village was particularly favoured by this rain at the end of the growing cycle.

The harvest was early, both for the whites and the reds, making 2022 a historic vintage. The white harvest began on the 18th of August, 2 weeks in advance. The red harvest started on September the 6th and ended on September the 28th.

Vine cycle:

- Bud break: March 22
- Flowering: May 16 to 26 (full flower on May 20)
- Ripening: July 11



CHÂTEAU LATOUR-MARTILLAC WHITE 2022

- **Harvest:** Sauvignon Blanc: August 18 to 31
Sémillon: August 23 to 31
- **Blending:** 52% Sauvignon Blanc ; 48% Sémillon
- **Ageing:** 25% new barrels
- **Yield:** 43 Hl/Ha
- **Analysis :** TAV : 13,5% vol ; AT : 6,56 ; pH : 3,10

Pale in colour with light greenish tints. Complex and intense, the nose reveals floral (white flowers) and fruity (apricot, pear) notes, as well as some exotic touches (pineapple). The palate is fresh, well rounded and silky smooth. The finish is marked by a beautiful acidity and a subtle touch of salinity.

CHÂTEAU LATOUR-MARTILLAC RED 2022

- **Harvest:** Merlot: Sept. 6 to 15
Petit Verdot: Sept. 16 to 21
Cabernet-Sauvignon: Sept. 19 to 28
- **Blending:** 50% Cabernet-Sauvignon ; 42% Merlot ; 8% Petit Verdot
- **Ageing:** 40% new barrels
- **Yield:** 42 Hl/Ha
- **Analysis:** TAV : 14,5% vol ; AT : 5,13 ; pH : 3,73 ; IPT : 67

Dark hue, with violet reflections. The nose has intense notes of black and red fruits, together with a touch of clove. In the mouth, deliciously well rounded, with a surprising freshness and a very fine balance. The finish is long with peppery notes.