



Appellation
Pomerol

Vineyard size
8 hectares (19.5 acres)

Soil Types
Gravel & clay (2/3),
Sand & clay (1/3)

Vineyard Grape Varietals
100% Merlot

Average Vine Age
25 years

Viticulture
Certified HVE 3
"Culture raisonnée"
Soil tilling (4 ways)
Vine growth management adapted to
the climatic conditions

Harvest
Manual harvest
Double sorting: optical and manual

Harvest dates
September 14th - 22nd 2020

Winemaking
In thermo-regulated concrete vats
Gentle & controlled maceration &
extraction

Aging
16-18 months in French oak barrels
(40% new)

2020 vintage blend
100% Merlot

■ Château LATOUR À POMEROL

Pomerol

Latour à Pomerol, which draws its name from the tower that adorns this charming château, was acquired by Mme Loubat, who also owned Château Pétrus, in 1917. Établissements Jean-Pierre Moueix has farmed the vineyard since 1962.

The vineyard is characterised by the diversity of its soils, which brings complexity and harmony to the wine: gravel and clay for a marvellous parcel next to the church of Pomerol; loam surrounding the château.

The vineyard receives the same care applied to all Ets. Jean-Pierre Moueix properties: leaf-thinning and green-harvesting to allow for optimal grape maturity followed by a manual harvest. The wine ferments in concrete vats before being aged in oak barrels.

Château Latour à Pomerol is known for producing generous, concentrated wines that strike a perfect balance between elegance and power.

■ 2020 Vintage

The winter of 2019-2020 was the warmest in France since the beginning of the 20th century. It followed a very wet fall that replenished soil water reserves. January and February 2020 were exceptionally warm and dry, bringing on an early budbreak (from March 22nd).

Spring was warm and rainy, with precipitations that were significantly above average. Flowering took place very early, from May 12th to the 22nd. Fruit set was even and abundant, portending good yields. Green harvesting and precise grooming of the vines in the early summer allowed us to rectify the irregularities of the budbreak and even out the yields.

Summer was exceptionally hot and dry with virtually no rainfall in July. We adjusted our farming methods accordingly. The gravel and clay of Château Latour à Pomerol allowed the vines to draw on the water reserves accumulated over winter and thus not suffer from the drought conditions. Veraison took place from July 14th to 29th. Welcome rain in mid-August ensured the grapes were able to reach full maturity. From the end of August, cool nights allowed the accumulation of sugar and anthocyanines in the berries to resume while preventing the deterioration of acids.

The weather in September allowed for a serene harvest from the 14th to the 22nd.