

# CHÂTEAU LATOUR À POMEROL 2020

## POMEROL

2020 VINTAGE BLEND - 100% MERLOT

*The winery is located on the Right Bank of the Bordeaux wine region, in the commune of Pomerol in the department Gironde. As all wine produced in this appellation, Château Latour à Pomerol is unclassified, but is estimated among the great crus of the region.*



<b>Appellation:</b>	Pomerol
<b>Vineyard size:</b>	8 hectares (19.8 acres)
<b>Vineyard grape varietals:</b>	100% Merlot
<b>Average vine age:</b>	25 years
<b>Soil Types:</b>	Deep gravel & clay (2/3) Clay & loam (1/3)
<b>Viticulture:</b>	<b>Certified HVE 3</b> « Culture raisonnée » Soil tilling (4 ways) Vine growth management adapted to the climatic conditions
<b>Harvest:</b>	Manual harvest. Double sorting: manual and optical
<b>Harvest dates:</b>	September 14th - 22nd 2020
<b>Winemaking:</b>	In thermo-regulated concrete and stainless-steel vats Gentle & controlled maceration & extraction
<b>Aging:</b>	16-18 months in French oak barrels (40% new)

### History

Latour à Pomerol, which draws its name from the tower that adorns this charming château, was acquired by Mme Loubat, who also owned Château Petrus, in 1917. Etablissements 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 the J.P. 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.

## James Suckling - 97 Points

*The black olives and dark fruit come through on the nose with violets and wet earth.*

*Full and very chunky and powerful. Yet it's lively and vivid with excellent energy.*

*Fantastic. Pure merlot. Leave it until 2030.*

**Also:**

**Decanter-95 Pts, Wine Advocate-94 Pts, Jeb Dunnock-94-96 Pts, Wine Cellar Insider-94-96 Pts.**

**Burghound-92-94 Pts, Vinous-91-93 Pts, Wine Enthusiast-93 Pts**