



Château LATOUR À POMEROL

Pomerol

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| Appellation | Pomerol |
| Area under vine | 8 hectares (19.8 acres) |
| Soil types | Deep gravel & clay (2/3) Clay & loam (1/3) |
| Vineyard grape varieties | 90% Merlot - 10% Cabernet Franc |
| Average vine age | 25 years |
| Viticulture | « Culture raisonnée » Soil tilling (4 ways) Vine growth management adapted to the climatic conditions |
| Harvest | Manual harvest Double sorting: manual and optical |
| Winemaking | In thermo-regulated concrete and stainless-steel vats Gentle & controlled maceration & extraction |
| Aging | 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.