



## 2022 VINTAGE

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 1<sup>st</sup> to 8<sup>th</sup> 2022

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

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

## ■ 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. 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 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.

## ■ 2022 Vintage

The winter of 2021-2022 was mild, dry, and rather sunny. December was the only month with surplus precipitations (+50%).

A few nights with negative temperatures in early April forced us to protect our vineyards against frost, but otherwise spring was relatively mild leading into a very hot and dry summer. Remarkably intense and unusually long heat waves followed one another (June 15-19: high of 40.5°, July 12-15: high of 40.1°, July 31-August 13: high of 39.2°).

Fortunately, we received 80 mm of rain at the end of June and a few showers on July 20 (15 mm) and August 15 (10 mm) that helped the vines withstand the summer drought and enabled balanced ripening of the grapes.

Observation and understanding the reactions of the vine to the climatic constraints allowed us to adapt our viticultural methods. We did not practice leaf removal in the first half of the summer in order to preserve enough shade to protect the grapes from the sun and avoid stewed fruit aromas. Precise grooming and green harvesting allowed us to adapt the yields to the extreme climatic conditions of this vintage. The skins grew thick, the tannins soft and the fruit intense.

Harvest took place from September 1<sup>st</sup> - 8<sup>th</sup> under favorable conditions, with optimal maturity reached on most parcels.