

2015

PHENOLOGICAL STAGES

Budding: April 8th

Mid- flowering: June 2nd

Mid-veraison: August 2nd

HARVEST DATES

Merlot: 15th to September 21th

Cabernet Sauvignon: September 28th

to October 10th

Cabernet Franc: September 28th

Petit Verdot: September 24th

WEATHER CONDITIONS

A late vintage as far as budding dates are concerned, 2015 actually turned out to be early due to hot summer weather. The vintage was also exceptional in terms of rain and temperatures with contrasting very hot and dry periods (June and July) and extremely wet months (August and September).

The winter of 2014-2015 was average as far as both temperatures and rainfall were concerned. In comparison to the 2013 and 2014 vintages, rainfall was low (388 mm). This facilitated work in the vineyard, especially mechanical operations which require passable ground for the tractor. Noticeably cooler, March slowed down the vine budding.

The beginning of April was particularly hot (up to 28°C) which accelerated the budding. It was first noticed on April 8th for the Merlot and on April 12th for the Cabernet Sauvignon. As to the rest of the month, cooler temperatures and average but concentrated rainfall (30 out of the 62 mm of April's rain fell on April 30th) slowed down vegetative growth and phenological development. This late start of the growing cycle is similar to the 2010 and 2013 vintages.

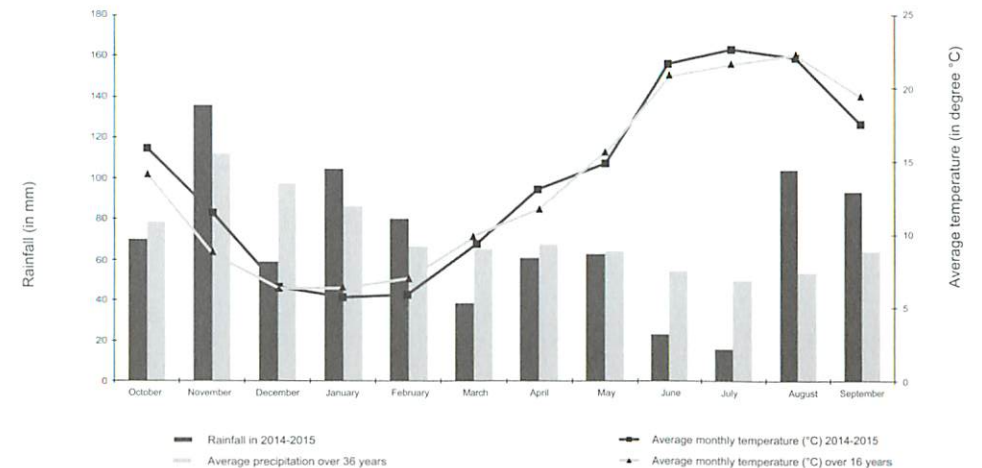


CHATEAU LATOUR

May started with intense rainfall (45 mm on the first two days) but remained average for the rest of the month. Overall, weather conditions were largely favourable for vegetative growth. On May 12th, the Merlot displayed flower buds with 8 to 9 spread leaves. The blossom appeared promising, with the first flowers of Merlot and Cabernet Sauvignon appearing around May 25th.

The month of June was mainly hot and dry which was ideal for both the vegetal growing cycle and the flowering. The mid-flowering of the Merlot was noted on June 2nd and the Cabernet Sauvignon on the following day. Despite a late budding, these dates are actually consistent with those of the 2014 vintage. A rather hot spring coupled with sufficient ground water supply encouraged active mineralisation and storage of readily-accessible and easily-absorbed nutrients. The hot conditions coupled with contrasting day and night temperatures generated humidity among the vines. Nevertheless, odium and mildew did not affect the growth of the berries.

WEATHER REPORT 2014 - 2015



July was also characterised by dry weather (only 15 mm of rain) and hot temperatures. However, the vegetative vigour combined with permanent humidity and significant heat maintained cryptogamic pressure on the vineyard. The lack of rainfall generated hydric stress which led to a feeble start of the veraison. The first coloured berries were noticed on July 17th and the mid-veraison finally came about on August 2nd for the Merlot and August 3rd for the Cabernet Sauvignon. Just as for the flowering, the closeness between the mid-veraison dates of the Merlot and the Cabernet Sauvignon emphasized the earliness of the 2015 vintage from a phenological point of view.

On the contrary, the month of August was advantageous from an hydric perspective. The sunny warm days of August with average temperatures led to good grape maturity. Whilst the technological ripening evolved rapidly, the phenolic ripening was slower.

The beginning of September was cool and sunny but conditions changed following a very rainy weekend (60 mm in 2 days) in the second week which weakened the grapes. The following weeks were unsettled with significant rainfall requiring increased surveillance of botrytis throughout the harvest.

HARVESTS 2015

Harvesting of the Merlot started on September 15th with the first plots and continued until September 21st. As to the Cabernet Sauvignon, the harvest started on September 28th and ended on Saturday 10th of October 2015.

BLEND OF THE 2015 VINTAGE

	<i>Cabernet Sauvignon</i>	<i>Merlot</i>	<i>Cabernet Franc</i>	<i>Petit Verdot</i>	<i>Alcohol content</i>	<i>TPI</i>	<i>% of prod.</i>
<i>Grand Vin</i>	97,1 %	2,6 %	0 %	0,3 %	13,04	69	30
<i>Forts de Latour</i>	63 %	35,6 %	0,5 %	0,9 %	13,30	66	40
<i>Pauillac</i>	54,2 %	41,7 %	0 %	4,1 %	13,50	65	30

*Based on the analytical statistics of February 2016



CHATEAU LATOUR

VINTAGE 2015

