



## CHÂTEAU LATOUR-MARTILLAC WHITE 2025

- *Harvest:* Sauvignon Blanc : August 20 to 28  
Sémillon : August 26 to Sept. 01
- *Blending:* 59% Sauvignon Blanc ; 41% Sémillon
- *Ageing:* 20% new barrels
- *Yield:* 32 Hl/Ha
- *Analysis:* TAV : 13,5% vol  
AT : 4,52  
pH : 3,04

The wine has a very pale color with subtle green reflections. The nose is delicate and complex, revealing vibrant citrus notes, complemented by the characteristic smoky nuances of Sémillon, and subtle exotic hints of mango. On the palate, the wine is both concentrated and expressive, driven by a lovely tension and a saline character, balanced by the citrus freshness of Sauvignon Blanc. Notes of peach and apricot further enrich the profile. The finish is elegant and persistent, showcasing a harmonious balance between freshness, richness, and aromatic depth.



## CHÂTEAU LATOUR-MARTILLAC RED 2025



- *Harvest:* Merlot : Sept. 04 to 20  
Petit Verdot : Sept. 11 to 15  
Cabernet-Sauvignon : Sept. 12 to 20
- *Blending:* 58% Cabernet-Sauvignon ; 36% Merlot ; 6% Petit Verdot
- *Ageing:* 35% new barrels
- *Yield:* 32 Hl/Ha
- *Analysis:* TAV : 13,5% vol  
AT : 3,24  
pH : 3,64

The wine shows an intense, deep violet color. The nose is expressive, revealing ripe dark fruits aromas of cherry and blackberry, complemented by delicate floral notes of violet, alongside subtle hints of vanilla, and eucalyptus leaf. On the palate, the attack is smooth and refined, supported by velvety tannins that provide an elegant structure. The mid-palate is vibrant driven by well-defined dark fruit. The finish is long, fresh, and harmonious. Despite the sunny character of the vintage, the wine retains an impressive freshness, lending tension and precision to the overall profile.