

## **Domain**

### **Château Latour à 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 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.

Château Latour à Pomerol is known for producing generous, concentrated wines that strike a perfect balance between elegance and power.

## **Vinification**

The vineyards cover 8 Ha and grow on the best clay soils in Pomerol. Sustainable agriculture is being practiced.

The wine ferments in stainless steel and in concrete tanks, with temperature regulation. After a gentle maceration and extraction, the wine is aged for 18 months in barrique, 40% of which are new barrels.

## **Taste**

The wine is deeply colored and has a strong nose of black fruits such as cherries, blackberries and currants, finished with sweet herbs and a nice dose of minerality.

The powerful mouth is full and soft and contains a meaty structure. Furthermore, a nice complexity and pleasant freshness to keep the wine elegant. An aftertaste as befits a large Pomerol.

## **Food pairing**

Meat - red | Game

## General information

Type: Red wine

Grape varieties: Merlot (90%), Cabernet Franc (10%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 18°C

Taste profile: Smooth juicy

