

CHATEAU LATOUR CAMBLANES

CADILLAC CÔTES DE BORDEAUX



CELLARING AND SERVING



17°C



4 to 7 years



1 hour

TASTING NOTES



The nose develops agreeable juicy red fruit scents with subtle hits of spice.



The wine instantly reveals a gorgeous and very velvety mouthfeel. It shows a luscious fruitiness of freshly-picked red berries intermingled with notes of cocoa and cardamom. The tannic structure is extremely fine and harmoniously underpins a tasty finish.

FOOD/WINE PAIRINGS

Fine charcuterie, farm-reared chicken, grilled beef aloyau, dishes in a sauce/stew, world cuisines, matured cheeses.

VINTAGE FOCUS: 2018

Climate

2018, a great vintage is on the cards;

- The vintage was characterised by a cool, rainy winter. Between November and July, there was a long period of rain, punctuated by some thundery hailstorms, which led to a high threat of phytosanitary diseases in some places, particularly the development of mildew.
- The situation was then reversed with the arrival of a sunny summer bringing hot and even heatwave-type temperatures.
- This excellent weather continued as the harvest approached, with low rainfall, and this allowed us to pick the grapes without haste and à la carte. The temperature contrast between the hot days and cool nights was conducive to aromatic and phenolic concentration.
- This vintage is not only very high-quality, but also high-volume.

Vineyard management

- The campaign to protect the vines from pests was intensive as there was a significant threat of disease.
- A rainy spring followed by a dry summer.
- A very hot and dry September enabled the grapes to attain outstanding maturity levels.
- The vineyard has been restructured since 2015, with 6 hectares of vines replanted: 1.5 metres' spacing between two rows instead of 2 metres, a higher density of plantation combined with higher quality grapes.

Vinification and Blending

- Respect for the fruit owing to alcoholic fermentation at carefully controlled temperatures (27-28°).
- Early de-vatting to obtain low tannic and fruity structures.
- Vinification focused on bringing out the fruit.
- Thermovinification of the Cabernets Sauvignons
- Ageing in tank with staves.

HARVEST DATES

From 21th September to 12th October

BLEND

Merlot : 85%
Cabernet Sauvignon : 15%

TERROIRS

Clay-limestone and clay-gravel

OUR EXPERTS



*Paul Parlange
Manager*



*Cédric Pla
Technical director*

"Château Latour Camblanes 2018 has a delectably fruity, fresh and crisp profile. We find the lovely tension and perfect maturity typical of this vintage."



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