

Louis Latour

MAISON FONDÉE EN 1797

Domaine Louis Latour

Vintage Report 2018



2 2018 is a precocious and generous year!

The vintage was carried out at high speed. The wines are intense and concentrated with a certain suppleness and lovely balance.

2018 Vegetative Cycle :

Budburst: 24th April
Flowering: 30th May
Veraison: end of July
Harvest: 3rd September

Climate Overview, France - 2018

Mild and wet winter

Total rainfall was the highest for 50 years (January to March)

January warmer than the seasonal norm

April to September was a warm period with an average temperature of 19°C

All year round, rainfall was 115mm less than normal (285 mm vs. 420mm)

200 more sunshine hours than an average year

The vintage began with a really wet winter. Total rainfall from December 1st to March 31st was the highest for 50 years. Water reserves were completely full and a very mild April resulted in the vines growing very quickly, with flowers appearing from April 30th. Debudding became a matter of urgency. That task, which normally would take up the month of May, ended up being completed in just 15 days.

Flowering began at the end of May. A couple of passing shower, between 27th May and 1st June, hardly affected the flowering at all. The 100 day rule pointed to a picking date of around 3rd September. In spite of the dry conditions, occasional showers brought on the development of some mildew, however, unlike other parts of France, Burgundy was spared from the worst of the attack.

Once the flowering was over, the intensity eased off somewhat. Considering the earliness of the year and the temperatures, we were cautious and only did a little light leaf-pulling. The first predictions for harvest yields were good. For the first time since 2007, we did some green harvesting. In doing this we could control the yield and get rid of touching clusters in order to eliminate any risk of rot.

Veraison began at the end of July. We also sowed our cover crops around that time; a mixture of plants which cover and protect the soils until the springtime. They nourish the soil

health, providing nutrient but also acting as competition for the vine during the maturation of the grapes, so as to increase their quality. Then, all we could do was wait. We regularly checked on how maturation was progressing and we prepared for the harvest.

From the 24th July to the 7th August, the temperatures did not dip below 30°C. A little relief was followed by a rain shower and the temperatures once again rose between 19th and the 23rd August. Over all though, the vines did suffer any stress as their deep roots were able to find the plentiful water left by the winter rains.

Harvest began on the 3rd September. The grape seeds were finally ripe, the degrees were naturally good and, despite our concerns, the acidity levels had held up. The malic acid was burned by the heatwave in August, but the tartaric acid held up and brought some much needed vitality to the wines. The harvest took place at a steady pace, in beautiful conditions, finishing on the 17th September.

The reds are deeply coloured. They have bright fruit and a very supple mouthfeel. The beautiful maturity of the berries has resulted in wines which are both concentrated and very round.

The whites have attained full maturity. The Charlemagne, with its cold marl soils, adapts really well to warmer years where it maintains a beautiful freshness.

Christophe Déola,
Director of Domaine Louis Latour
Janvier 2019

2018 Moyenne (1981 - 2010)

