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MAISON FONDÉE EN 1797

Domaine Louis Latour

## Vegetative Cycle 2015



015 was notable for being the sunniest on record and the inclusion of the Climates as a World Heritage Site by UNESCO.

## Phenological cycle 2015:

Bud break: 14 April (1 day late\*) Flowering : 31 May (10 days in advance\*) Véraison/ripening : 24 July (12 days in advance\*) Harvest: 3 September (16 days in advance\*)

\*Compared to the average 1981-2010

## Climate analysis France - 2015

Average temperature above normal during most of the year (except February, September and October)

Two periods of scorching heat in July and a very mild weather at year end.

2015 is the third warmest year since 1900, behind 2014 (+1.2  $^{\circ}$  C) and 2011 (+1.1  $^{\circ}$  C).

After a normal winter, spring and summer were exceptional. From March to August, six months in a row were above seasonal temperature norms, and five consecutive months saw below average rainfall, Burgundy experienced a solarpowered year! 2015 will remain the year of the World Heritage classification of UNESCO and the vintage with a fabulous summer. With 315 hours of sunshine, July was a record month!

The vineyards were glorious throughout the season. Rains were rare but they were perfectly timed for all the important stages for the physiology of the vine.

We had a bud burst at lightning speed, an explosive flowering, followed in mid-June by a beautiful, long day of rain which happened, perfectly, after the flowering, to feed the nascent grapes.

In July, the driest month, the vine suffered a little, and the growth stopped. The grapes promised great intensity. In August, the summer became more "Burgundian", alternating between beautiful sunny periods lasting several days and decent downpours.

The vines were tidy, the soils prevented the grass to compete with the vine for the scarce water. The grapes benefitted perfectly from the rains in August; the well-worked soil allows the rain to enter the soil. The veraison was reached in a few days; the Pinot Noir grapes are very colorful, with no sign of over-maturation.

The final yields were low, a combination of a moderate set, and a dry summer. This will also be a very important factor in the overall quality of the 2015 vintage, and in the concentration of the wines.

Chardonnay also reached ideal ripeness. An interesting point of the 2015 harvest at Domaine Louis Latour, is that the first grapes to be cut were from Corton Charlemagne. This is a decision we take only in the most mature years to preserve freshness. There was not a single rainy episode during the harvest, the Pinot Noir was picked quickly and easily with no sorting. The fruit was perfect!

The juices were delightfully fruity. Fermentation was vigorous. The temperatures were carefully controlled to benefit from a long, steady increase. The wines took on colour quickly and showed silky tannins. Up to putting the wines in barrel, suppleness and fruitness dominated.

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