

Château Latour, Pauillac 1e cru classé rouge

Region	Bordeaux
Erzeuger	Château Latour - Pauillac
Alkoholgehalt	k.A.
Rebsorte(n)	Cabernet Sauvignon, Merlot
Bestell-Nr.	FBX570208

DECANTER: 5 Sterne! „(94% Cabernet Sauvignon, 5% Merlot, 1% Cabernet Franc & Petit Verdot; the Grand Vin represents 40% of the whole.) Black-red, terrific expression of blackcurrant fruit, slightly smoky and already complex, really fine floral fruit, really fine clear depth and length, a tight style, firm and classic, full of energy and savoury fruit, excitingly precise, tannins in perfect balance. Drink 2018-40. 19,5 Punkte” Robert Parker: „Damn me for saying it, but I actually think the 2008 Latour will turn out to be even better than the 2005 or 2000. I still have a weakness for the 2003, but it is somewhat atypical in how forward, fleshy, and opulent it is. The 2008 Latour is a more concentrated version of the 1996, and that’s saying something. The harvest took place between September 29 and October 7 for the Merlot, but the Cabernet Sauvignon finished around the 19th of October. The natural alcohol of 13.48% may be the highest ever achieved at Latour. The final blend is 94% Cabernet Sauvignon, 5% Merlot, and 1% Cabernet Franc. Moreover, in a low yield year, only 40% of the production made it into the grand vin, so even with the global economic crisis, this is going to be a tightly allocated wine – with under 10,000 cases produced. A fabulous infant, it exhibits an inky/purple color as well as extraordinarily pure notes of creme de cassis, crushed rocks, and flowers. The fact that there is no hint of oak is a testament to the vintage’s density and richness. The wine possesses full-bodied power as well as a boatload of tannin, and it is even more backward than Lafite Rothschild. Nevertheless, the hallmark of a great wine and potentially



top-notch vintage is the sweetness of the tannin, and that is evident. The wine is young, unevolved, and incredibly pure (another hallmark of this unexpectedly magical vintage) with an amazingly long, textured, layered finish. It should be forgotten for 5-8 years, and consumed over the following four decades.”

Allergene	Sulfite	Schwefelige Säure (frei)	k.A.
Restzucker	k.A.	Schwefelige Säure (gesamt)	k.A.
Gesamtsäure	k.A.	Analysedatum	

Pinard de Picard GmbH & Co. KG
Campus Nobel
Alfred-Nobel-Allee 28
66793 Saarwellingen

Tel.: 0049 / 6838 / 97950 - 0
Fax: 0049 / 6838 / 97950 - 30

E-Mail: info@pinard.de

USt-IdNr.: DE 811881107
Biozertifiziert: DE-ÖKO-003

<https://www.pinard.de>

HRA Saarbrücken 8806,
persönlich haftende Gesellschafterin:
Pinard de Picard Beteiligungs GmbH,
HRB Saarbrücken 26594

Geschäftsführer:
Ralf Zimmermann, Martin Lehnen

Deutsche Bank AG
IBAN: DE61 5907 0070 0055 6019 00
Swift/ BIC: DEUTDE33HAN

Kreissparkasse Saarlouis
IBAN: DE64 5935 0110 0076 3000 45
Swift/BIC: KRSAD333