

# CHÂTEAU LES LATTES

## CRU BOURGEOIS MEDOC



### BLENDING

52% Merlot  
48% Cabenret-Sauvignon

### VINTAGE

2021 (13% alc)

### HISTORY

Stretching for more than 80 kilometres along the Gironde, the region offers a wide variety of horizons and soils. These different terroirs are what make the Médocs so rich, with each estate offering its own unique characteristics, giving lovers of fine wines an infinite range of visual, olfactory, gustatory and even tactile pleasures.

### AGEING

12 months ageing in wood then tanks

### CULINARY SUGGESTIONS

A delicious wine to pair with pan-fried porcini mushrooms or suckling lamb from Pauillac

### TYPE OF SOIL

Clay-limestone  
Grave

### VINIFICATION

Traditional vinification with long vatting

### TASTING

Fresh but subtle on the nose, the fruit rises a notch on the beautifully sculpted, long palate, carried by a lovely freshness and nicely chiselled tannins. The long finish of fresh fruit brings the tasting to a beautiful close.

Guide comment, 1-star on "Guide Hachette 2025"

### SERVICE

Best appreciated between 16 and 18°C

