



## 2009 Burgundy Vintage Report

2009 is a very promising vintage that has produced excellent red and white wines. It was characterised by near perfect growing and harvest conditions and an abundance of perfect grapes.

### *The Growing Season*

A warm sunny spring led to early bud burst and even flowering. After an isolated May hailstorm in parts of Morey-Saint-Denis and Gevrey-Chambertin the Côte d'Or enjoyed ideal conditions which allowed the vines and their grapes to grow and mature. The warm sunny weather continued in August allowing the grapes to reach full phenolic ripeness. At the beginning of September the vineyards were in perfect health with no rot or disease.

### *The Harvest*

The harvest started on September 9th and finished on September 19th. At Louis Latour we started with the Beaune Grèves on the 9th and finished with the Corton Clos de la Vigne au Saint on the 19th. Romanée-Saint-Vivant and Chambertin were harvested on the 15th. Chevalier-Montrachet was harvested on the 12th and Corton-Charlemagne from the 13th to the 16th.

The harvest took place under exceptional weather conditions which saw no rain for twelve consecutive days. Such was the condition of the grapes that virtually no sorting was required.

### *Red Wines*

Our red wines have excellent fruit and concentration showing good typicity for their appellations. They are some of the best reds we have produced in recent years.

The near perfect growing season and harvest caused a risk of over-abundance and over-ripeness. To counter this Maison Louis Latour controlled yields which maintained definition and ensured the wines reached their full potential.

### *White Wines*

Our white wines are very successful and characterised by concentrated flavours and lively freshness. In some appellations wines developed slightly more opulent fruit characteristics than in an average year.

*Continues overleaf*



The dry, warm weather at harvest meant that the grapes ripened very quickly resulting in higher sugar levels and lower acidity if left on the vines for too long. Maison Louis Latour avoided this problem by monitoring their vineyards closely to ensure harvest took place at precisely the right time.

The very cold 2009/10 winter slowed the winemaking process and delayed the malolactic fermentation. When malolactic fermentation finally occurred it did so quickly and without problems due to the relatively low levels of malic acid. This has contributed the freshness and balance of our whites. To maintain this freshness Maison Louis Latour bottled all their white wines in the early autumn of 2010, around 6 months earlier than usual.

*Conclusion*

2009 is set to be a high-quality vintage: fruity, concentrated, balanced and powerful. It is the result of a combination of ideal climatic conditions and controlled volumes.

14<sup>th</sup> October 2010

Louis-Fabrice Latour