



CHATEAU LATOUR CAMBLANES

CADILLAC CÔTES DE BORDEAUX



2023

TERROIR

Clayey-limestone and clayey gravel

SURFACE

50 hectares including 21% of agroecological areas (trees, hedges, groves, etc.)

DENSITY

7,400 vines/ha (mini AOC: 4,500)

AVERAGE VINE AGE

13 years old

BLEND

Merlot 75%

Cabernet-Sauvignon 17%

Cabernet-France 7.5%

Malbec 0.5%

Harvested from September 14 to October 7

TECHNICAL TEAM

Clément CHARLEBOIS: Cellar Master

Cécile MESURE: Winemaking Consultant

Léa MAZUBERT: Technical director

SERVICE 14 to 17°C

CELLARING 1 to 4 years

DEGREE 14%

ACCREDITATIONS



Château Latour Camblanes is a historic wine estate offering panoramic views of the Garonne Valley. This estate, once detached from Château La Tresne in 1801, boasts a long winemaking tradition dating back several centuries, marked by its ownership by prestigious families. Acquired by the Castel family in 1980, Château Latour Camblanes has undergone a complete modernization. The vineyard, planted primarily with Merlot (90%), benefits from south-facing clay-limestone slopes, providing ideal conditions for growing vines.

CULTURAL ITINERARY

- South-facing clay-limestone hillsides which provide very effective natural drainage.
- The vineyard was restructured from 2015, with a replanting of 6 hectares of vines: 1.5 meters of spacing between two rows instead of 2 meters.
- A higher planting density (7,400 vines/hectare) goes hand in hand with higher quality grapes.
- 100% grassy vineyard.
- Working the soil under the row.

VINIFICATION & AGING

- Respect for the fruit through very controlled alcoholic fermentation temperatures (25°C).
- Early devatting to seek low-tannin and fruity structures (10 to 15 days of maceration).
- A winemaking process focused on the search for fruit.
- Aging: 80% of the volume in stainless steel vats, 20% in wood for 10 to 12 months.

TASTING NOTES



Intense red color with purple nuances.



Notes of black fruits and strawberry, with nuances of licorice and eucalyptus bringing freshness. The palate is delicious, rounded, with a beautiful finesse that



perfectly balances the whole.

FOOD & WINE PAIRINGS

Grilled sirloin steak, beef bourguignon, stuffed tomatoes or with blue cheeses (Roquefort).

Château Latour Camblanes - Camblanes-et-Meynac
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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. A CONSOMMER AVEC MODÉRATION.