



**CLOS CACHET**  
the finest French wines

# CHÂTEAU LATOUR À POMEROL

## 2008

01

**Provenance:**

Pomerol, Bordeaux

02

**Grape Variety:**

90% Merlot  
10% Cabernet Franc

03

**Pairing:**

Veal, pork, beef, lamb, duck,  
game, roast chicken, roasted,  
braised and grilled dishes

04

**Serving:**

Temperature: 15.5°C



**Vineyard Cultivation:**

Château Latour à Pomerol has a long history in the region that dates all the way back to the mid or late 1800's when the wine was sold under the name of La-Tour-Pomerol. It was acquired by Madame Loubat, who also owned Château Petrus, in 1917. Jean-Pierre Moueix has farmed the vineyard since 1962 and it was the Lacoste family who retained the estate until 2002, after which it was donated to the Fondation de Foyers de Charite de Chateaneuf de Galaure.



**Vinification:**

Two laser sorting tables are used for sorting the grapes. Then the wine is vinified in thermoregulated concrete vats.



**Tasting Notes:**

One of the strongest efforts from this estate in many years, this dense ruby/purple-hued 2008 displays a full-bodied, masculine, structured style not dissimilar to that of Trotanoy (one of the vintage's stars). Pure black currant and black cherry fruit are accompanied by underlying notions of minerals, roasted herbs, caramel, and plums. This layered, concentrated, full-bodied wine requires 5-6 years of bottle age, and should last for two decades. 90-92 points, Robert Parker.



**Soil Type:**

Gravel, clay, and sandy soils



**Method:**

Sustainable

**Clos Cachet**

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**Trade Portal**

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