



# BRUMES DE LA TOUR BLANCHE

*This wine is made from a selection of less concentrated juices. Fresh and light as the mists (translation of Brumes) of the Sauternes region, it is characterised by a lovely structure with a moderate sweetness, a great aromatic purity and a very pleasant vivacity making a well-balanced and fruity wine, ideal as an aperitif, to be appreciated young and chilled.*

**APPELLATION:**

Sauternes

**SOIL:**

Gravels over clay and limestone

**HARVEST:**

Hand-picking by a series of selective sortings (on average from 3 to 4).

**GRAPE VARIETIES:**

Sémillon, Sauvignon blanc, Muscadelle, affected by the Noble Rot.

**WINE-MAKING:**

Fermentation and ageing in temperature controlled stainless steel vats.  
Bottled at the estate.

**AVERAGE ANNUAL PRODUCTION:**

13,000 bottles

**AGEING POTENTIAL:**

To be drunk within five years.

**FOOD PAIRINGS:**

Aperitif, foie gras, shellfish, noble fish in cream sauce, white meat, exotic cuisine, blue cheese, fruity dessert...



CHÂTEAU LA TOUR BLANCHE - 1<sup>ER</sup> CRU CLASSÉ EN 1855 - SAUTERNES  
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