

Duo de La Tour Blanche

Duo de La Tour Blanche is a dry white wine which takes its name from the harmonious blend of two of the three traditional grapes of Sauternes: Sémillon and Sauvignon Blanc. Showing both roundness and finesse with a light mastered oaky character, it offers a very aromatic expression as well as nice mineral notes. A different expression of a great terroir of Sauternes...

APPELLATION:

Bordeaux dry white wine

SOIL:

Gravels over clay and limestone

HARVEST:

Hand-picking

GRAPE VARIETIES:

Sémillon (65%), Sauvignon blanc (35%)

WINE-MAKING:

Fermentation and ageing in Château La Tour Blanche's barrels for the Sémillon, and in temperature controlled stainless steel vats for the Sauvignon Blanc. Blending after 6 to 8 months.

Bottled at the estate.

AVERAGE ANNUAL PRODUCTION:

5,000 bottles

AGEING POTENTIAL:

5 to 6 years

FOOD PAIRINGS:

Shellfish, noble fish...



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