



LES CHARMILLES DE LA TOUR BLANCHE

The making of this second wine of Château La Tour Blanche requires the same know-how as for the 'Grand Vin'. In a lighter style it presents a wide range of aromas as well as a nice balance due to a lot of freshness and elegance.

APPELLATION:

Sauternes

SOIL:

Gravels over clay and limestone

HARVEST:

Hand-picking by a series of selective sortings (on average from 4 to 6).

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:

10 to 12 years

FOOD PAIRINGS:

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



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