

TECHNICAL SHEET

Château La Tour Blanche 1990



Vintage characteristics:

This vintage belongs to the hall of fame of the Sauternes wines, mainly thanks to the excellent weather conditions we had at that time. A very sunny and warm weather settled during the harvest. A short period of mists and frosts occurred by October 8, helping the botrytis cinerea to develop correctly. The latter allowed a high concentration of the grapes giving the wine candied fruits aromas of an incredible purity.

Harvest period: from September 11 to October 12

Number of pickings: 3

Yield: 23 hl/ha

Number of bottles: 65,000

Alcohol: 13.2 %/vol.

Residual sugar: 116 g/l

Acidity: 3.72 g/l of H²SO⁴

Wine tasting notes:

This wine has a golden, lightly amber colour. The nose reveals fresh aromas of fruits. We can find notes of rhubarb and apricot. In the mouth the attack is full and supple with intense fruity tastes. Floral notes and caramel complete the range of aromas. A nice acidity give this wine a high aromatic persistency. Mineral notes on the finish.

March 2010

Recommended tasting period: From now to 2020

Decanting: From a few minutes to several hours depending on the age of the wine.

Serving temperature: 10° to 12° C

CHATEAU LA TOUR BLANCHE
1^{ER} CRU DE SAUTERNES CLASSÉ EN 1855

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