

TECHNICAL SHEET

Château La Tour Blanche 1994



Vintage characteristics:

In this year 1994 the grape harvest was long and marked by very humid weather conditions over the first month of picking. But due to a severe selection and controlled yields a pleasant vintage was made with sufficient volumes after three very difficult years.

Harvest period: from 20th September to 19th November

Number of pickings: 4

Yield: 8 hl/ha

Number of bottles: N/A

Alcohol: 14 %/vol.

Residual sugar: 111 g/l

Acidity: 4.5 g/l of H²SO⁴

Wine tasting notes:

Beautiful old gold colour. The smell spontaneously offers scents marked by the saffron. After aeration the bouquet becomes more complex and reveals candied fruits aromas. The wine is pleasant in the mouth with a still present sweetness and surprising notes of mild spices and dry fruits. The final comes with quince jelly aromas and ends on light smoky notes, very typical of the old vintages of the property.

October 2017

Recommended tasting period: To be appreciated now

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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