

TECHNICAL SHEET

Château La Tour Blanche 1995

Vintage characteristics:

The grape harvest of this 1995 vintage began very precociously (early September) and lasted for more than two months, with very favourable weather conditions. Beautiful vintage to be ranked among the classics of the property.

Harvest period: from 9th September to 15th November

Number of pickings: 4

Yield: 12 hl/ha

Number of bottles: N/A

Alcohol: 14 %/vol.

Residual sugar: 118 g/l

Acidity: 4 g/l of H²SO⁴

Wine tasting notes:

Lovely amber colour. Scents of raisin, gingerbread and white pepper aromas. Unctuous structure in the mouth with complex notes of mild spices such as saffron. Good harmony between candied fruits, citrus and spices aromas. The final is pleasant with notes of citrus peels making the aftertaste longer and bringing a nice touch of freshness.

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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