

TECHNICAL SHEET

Château La Tour Blanche 1997



Vintage characteristics:

This year is characterised by low yields due to hard frosts in Spring as well as important attacks of drosophilas (fruit flies) during the picking. However this vintage is exceptional in Sauternes thanks to ideal weather conditions for the *botrytis cinerea* during the harvest, with alternation of sunny and warm days and misty periods helping the development of the noble rot.

Harvest period: from 11th September to 4th November

Number of pickings: from 7 to 8

Yield: 6.5 hl/ha

Number of bottles: N/A

Alcohol: 13.1 %/vol.

Residual sugar: 134 g/l

Acidity: 3.5 g/l of H²SO⁴

Wine tasting notes:

Beautiful golden colour. On the nose a very pleasant aromatic intensity reveals very fruity notes. After aeration the aromas are very concentrated. In the mouth the attack is supple and full. The fruity character is massive with richness and volume. It has a silky touch with notes of candied fruits, caramel and *crème brûlée*. The finish is long and persistent on white flowers aromas as well as notes of gingerbread and dried fruits such as fig and date.

March 2010

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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