

TECHNICAL SHEET

Château La Tour Blanche 1999



Vintage characteristics:

Vintage picked with rather difficult weather conditions. Many grape sortings and a draconian selection were necessary to produce a wine of a nice acidity and long in mouth.

Harvest period: from 16th September to 22nd October

Number of pickings: from 4 to 5

Yield: 15.6 hl/ha

Number of bottles: 30,800

Alcohol: 13.9 %/vol.

Residual sugar: 128 g/l

Acidity : 4 g/l of H²SO⁴

Wine tasting notes:

Golden yellow colour with amber tints. The flavours found on the nose are very fresh with notes of mint, rhubarb, cinnamon and dried fruits such as apricot. In mouth the attack offers a nice structure, supple and fresh. There is a nice balance and a good volume. It goes on with candied fruits aromas like raisin and prune. The delicate sensation of freshness subtly evolve to a light touch of bitterness reminding orange peel or marmalade. Big finish with a good length.

March 2010

Recommended tasting period: From now to 2019

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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