

TECHNICAL SHEET

Château La Tour Blanche 2002

Vintage characteristics:

Traditional year in Sauternes marked by appropriate weather conditions for botrytis, with alternately rain and sun providing very high concentrations. This harvest was characterised by three distinct periods. In the first one the grapes were more dried by the sun (*passerillage*) than botrytized. The second period was a little bit rainy. The third one brought 100% botrytized grapes with high sugar concentrations. The selection is the result of the first and the third periods. Rich and with a lot of freshness, 2002 is a very good vintage.

Harvest period: from 12th September to 7th November

Number of pickings: 3 to 4

Yield: 8.1 hl/ha

Number of bottles: 40,500

Alcohol : 12.7 %/vol.

Residual sugar: 157.4 g/l

Acidity: 3.7 g/l of H²SO⁴

Wine tasting notes:

The colour is golden yellow, bright gold. Loads of candied fruits are found on the nose. Twirling reveals citrus, apricot, but also vanilla and mint. The exotic fruits aromas bring freshness. In the mouth the round, supple and generous attack makes this wine very delicate and full-bodied. Beautiful balance of richness, acidity and matter. The candied and fresh fruits give a good aromatic persistency. The length in mouth of this wine can classify it among the outstanding years of the new millennium.

March 2010

Recommended tasting period: From now until 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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