

TECHNICAL SHEET

Château La Tour Blanche 2004



Vintage characteristics:

Some rather difficult climatic periods during the harvest, with alternately rain and sun, involved the development of non-desirable fungus and obliged us to make a most rigorous selection. The very severe sortings made in the vineyard during the harvest led us to eliminate 70% of the crop to produce a vintage in the traditional quality of the wines from La Tour Blanche.

Harvest period: from 4th October to 9th November

Number of pickings: from 3 to 4

Yield: 11.50 hl/ha

Number of bottles: 18,700

Alcohol: 13%/vol.

Residual sugar: 177 g/l

Acidity: 4.3 g/l of H²SO⁴

Wine tasting notes:

The colour is golden yellow, pale gold. The nose reveals Virginia tobacco and exotic fruits with hints of Muscat and guava. The attack in mouth is round, delicate. It is fresh, exotic, with a good volume and an exceptional length.

March 2010

Recommended tasting period: From now until 2025

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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