

# TECHNICAL SHEET

## Château La Tour Blanche 2005



### **Vintage characteristics:**

From May to August the monthly pluviometry varies from 10 to 15 millimetres, just enough to maintain the necessary humidity for the maturation of the grapes. The 63 millimetres of rainfall which fell in September are sufficient to start the evolution of the noble rot. The sorting begins on 19<sup>th</sup> September and then all goes fast. Mists in the morning and warm weather in the second part of the day help the development of the *botrytis cinerea*. High yields with grapes of great quality, and consequently juices with irreproachable taste.

**Harvest period:** from 19<sup>th</sup> September to 26<sup>th</sup> October

**Number of pickings:** from 3 to 4

**Yield:** 20.45 hl/ha

**Number of bottles:** 60,000

**Alcohol:** 13.7%/vol.

**Residual sugar:** 150 g/l

**Acidity:** 3.1 g/l of H<sup>2</sup>SO<sup>4</sup>

### **Wine tasting notes:**

Golden yellow in colour. The nose reveals fruits and flowers hints. Acacia, linden and mint are detected after aeration. In the mouth the attack is full and supple with exotic fruits as ripe pineapple or apricot. We find grain, relief with white flowers aromas on a nice acidity. The final is fresh and long, and finishes with toasted bread and candied fruits notes.

March 2010

**Recommended tasting period:** From now until 2030

**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<sup>ER</sup> CRU DE SAUTERNES CLASSÉ EN 1855**

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