

TECHNICAL SHEET

Château La Tour Blanche 2007



Vintage characteristics:

After a particularly rainy year bringing a high pressure of mildew, we approached the month of August with a lot of humidity worrying us concerning the coming harvest. Finally the rains stopped and then the sun and mists took over allowing the botrytis to develop.

The grape picking started very early and lead us to pass in total between 5 and 7 times over the same plots of vineyards.

The yield of 15 hectolitres per hectare represents a fair yield for the property.

Harvest period: from 12th September to 5th November

Number of pickings: from 5 to 7

Yield: 15 hl/ha

Number of bottles: 46,000

Alcohol: 14%/vol.

Residual sugar: 149 g/l

Acidity: 4.1 g/l of H²SO⁴

Wine tasting notes:

Clear yellow colour, limpid and brilliant. Nose reveals nice touches of vanilla and toasted flavour including, after aeration some notes of Muscat grape, flowers (linden, acacia) and spices (ginger). Very pleasant in mouth with richness, volume and nervousness. In the middle-mouth this nice balance leads to candied citrus and dried apricot aromas as well as notes of grilled nuts, smoke, with a spicy final.

October 2009

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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