

TECHNICAL SHEET

Château La Tour Blanche 2008



Vintage characteristics:

The vintage 2008 was impacted by a strong spring frost which caused a loss of nearly 70% of the harvest. Thus the delayed vegetal cycle generated a heterogeneous maturity of the grapes, which were still very healthy thanks to a beautiful sunny and dry weather. The lovely late season has favoured a slow development of the botrytis. The harvest period was difficult, requiring a lot of work of sorting over large areas to pick only very few grapes at each picking. This vintage 2008 produced in low quantity still has a nice liqueur, fruity character and a lot of finesse and elegance.

Harvest period: from 25th September to 17th November

Number of pickings: from 4 to 5

Yield: 3 hl/ha

Number of bottles: 5,400

Alcohol: 14%/vol.

Residual sugar: 135 g/l

Acidity: 4.3 g/l of H²SO⁴

Wine tasting notes:

Golden yellow colour with a lot of brilliance and limpidity. Vanilla and candied lemon aromas are found on the nose as well as hints of mint. After twirling, some spices such as cinnamon are present, evolving to hints of toasted bread. Very nice attack on the mouth, rich and unctuous, with a lemony and minty freshness. Hints of toasted bread again with dried apricot, a traditional fruit aroma in the Sauternes wines. Great aromatic persistency and spicy finish.

October 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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