

TECHNICAL SHEET

Château La Tour Blanche 2011



Vintage characteristics:

The year 2011 was marked by a strong hailstorm on 25th April, which has caused a loss of nearly 50% of the harvest for Château La Tour Blanche. Better climate conditions in the end of summer allowed us to make a very good wine with a yield of 8 hectolitres/hectare, which is very honourable due to the circumstances. Château La Tour Blanche 2011 is less opulent compare to 2009 or 2010, thanks to a control of the sugar concentration when harvesting, and shows a beautiful aromatic expression, lots of freshness and a superb balance.

Harvest period: from 25th September to 14th October

Number of pickings: from 4 to 5

Yield: 8 hl/ha

Number of bottles: approx. 35,000

Alcohol: 14%/vol.

Residual sugar: 135 g/l

Acidity: 3.7 g/l of H²SO⁴

Blend: 84% Sémillon, 12% Sauvignon, 4% Muscadelle

Wine tasting notes:

Straw-yellow colour with golden tints. On the first nose subtle notes of vanilla and grilled notes appear. After twirling, more complex notes of smoke and very ripe fruits are revealed. In mouth the structure of the wine is remarkable. It is rich, unctuous, silky and offers loads of aromas such as yellow fruits (apricot, pineapple...) and mild spices like vanilla and cinnamon. A real treat for taste buds. The long final goes on with hints of praline and toffee. Divine!

April 2014

Recommended tasting period: 2020-2030

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^{ER} CRU DE SAUTERNES CLASSÉ EN 1855

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