

# TECHNICAL SHEET

## Château La Tour Blanche 2012



### **Vintage characteristics:**

The grape harvest in 2012 was complicated because regularly disrupted by the rain. However some weather windows allowed us to pick good batches in particular at the beginning of the harvest.

Of course the requirement of the property's staff on the quality of the product generated a low volume of the first label. As a matter of fact only around 9,000 bottles of Chateau La Tour Blanche 2012 were produced.

The wine shows a nice complexity, a great aromatic purity and a very pleasant freshness.

**Harvest period:** from 13<sup>th</sup> October to 7<sup>th</sup> November

**Number of pickings:** 5

**Yield:** 14 hl/ha in total (2 hl/ha for the "grand vin" selection)

**Number of bottles:** approx. 9,000

**Alcohol:** 14%/vol.

**Residual sugar:** 132 g/l

**Acidity:** 3.4 g/l of H<sup>2</sup>SO<sup>4</sup>

**Blend:** 92% Sémillon, 5.5% Sauvignon blanc, 2.5% Muscadelle

### **Wine tasting notes:**

Nice straw yellow hue with green tints. The smell reveals fruity notes of muscat grape and rose. In the mouth the wine is full-bodied and unctuous and has muscat berry and crystallized fruit aromas. Very tasty finish with candied fruits aromas and fine vanilla notes.

October 2017

**Recommended tasting period:** 2015-2025

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

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