

TECHNICAL SHEET

Château La Tour Blanche 2013



Vintage characteristics:

2013 was impacted by a high rainfall at the beginning of the year which provided few difficulties. However, the dry summer with high temperatures permitted the vines to stay healthy with a regular growth. Fresh mornings were sufficient to activate the development of the noble rot. The harvest began on October 3, under a favourable climate for the development of a good *botrytis cinerea* on the grapes. The last pickings were made under more difficult weather conditions which obliged us to make more selections to reach the expected level of quality of the First Growth. This challenging vintage well represents the characteristic freshness of La Tour Blanche.

Harvest period: from 3rd October to 30th October

Number of pickings: 4 to 5

Yield: 10.5 hl/ha

Number of bottles: 15,000

Alcohol: 13.5 %/vol.

Residual sugar: 135 g/l

Acidity: 4.1 g/l of H²SO⁴

Blend: 80% Sémillon, 10% Sauvignon blanc, 10% Muscadelle

Wine tasting notes:

Nice straw yellow hue. After aeration the smell reveals light notes of chamomile and pear. On the palate the wine shows subtle candied notes, of apricot compote and vanilla. It is full, unctuous and remarkably balanced, finishing on a long and fresh aftertaste.

October 2017

Recommended tasting period: 2020 to 2030

Decanting: from 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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