

TECHNICAL SHEET

Château La Tour Blanche 2016



Vintage characteristic:

Succeeding in making several great vintages in a row is never easy, and it is particularly true in Sauternes. Showing an extraordinary potential 2016 completes the previous vintages in a beautiful way and differentiates itself by its freshness and balance.

And yet, the high pluviometry between January and June made the beginning of the campaign quite difficult. But an exceptional period of drought between mid June and mid September allowed the vines to complete their vegetative cycle in better conditions. Indeed our clayey soils derived some benefit from the accumulated humidity and helped the maturation of our grapes. So at the beginning of September beautiful golden grapes were waiting for the arrival of the noble rot.

The rains of September 13th and 30th allowed the development of the botrytis cinerea. Even though our 'terroir' is generally rather late the first picking took place relatively early at the end of September. To our great surprise we picked for 14 consecutive days. The batches were of high quality, rich, balanced and with higher yields. The grape harvest ended on October 28th with the feeling to have made a great year.

2016 is thus a very attractive vintage showing a good balance and a nice tension, mixing the richness of the 2015 and the freshness of the 2014.

Harvest period: from September 26th to October 28th

Number of pickings: 4

Yield: 16 hl/ha

Number of bottles: approximately 28,000

Blend: 83% Semillon, 14% Sauvignon, 3% Muscadelle

Alcohol: 13.7 % vol.

Residual sugar: 135 g/l

Acidity: 3.8 g/l of H²SO⁴

Ph: 3.73

Tasting notes: The golden robe of the 2016 vintage reminds the brightness of the summer days and the following back season. The nose opens up on subtle notes of toasted bread and nuts. After aeration it becomes more complex with fresh notes of citrus and yellow fruits. The attack in mouth is generous and evolves on delicate and tasty notes of dried apricots melted with citrus (candied lemon, mandarin). This freshness gives relief to the wine and extends its aromatic persistency to finish on notes of mild spices (cinnamon).

March 2017

Decanting: from few minutes to several hours depending on the age of the wine

Serving temperature: 10° to 12°C

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