

TECHNICAL SHEET

Château La Tour Blanche 2017

Vintage characteristic:

2017 was a very mixed vintage. The start of the season was a stark reminder that nature has the ability to make the job of a winemaker very difficult indeed. The frosts in the last week of April 2017 dampened the enthusiasm of a vintage, whose bud burst had been early. 70% of the plots were affected by this extreme weather which left its mark on all of the Bordeaux appellations, and was reminiscent of the frosts of 1991. Despite this, our grand cru plots came out of it relatively unscathed and displayed good production potential.

The summer weather conditions were normal apart from a wet month of June which had us worried about a potential attack of mildew. A considerable water deficit in July and August combined with mild temperatures ensured that the non-frost-affected plots in our clay terroirs were in good condition come the end of summer.

The rain in early September helped the grapes to finish ripening and ensured the right level of humidity for the development of noble rot. The end-of-season weather conditions were ideal for the production of high-quality sweet wines.

The harvesting began on 22 September and it was clear from the start that excellent quality and good concentration were on the cards. The harvesting lasted 10 days and involved 2 to 4 successive sortings depending on the plot, with very little loss, the sign of an outstanding year in Sauternes. The harvesting came to an end on 11 October in excellent weather. The overall volume to be vinified was quite low although the proportion of grand vin produced was very high. This confirmed that 2017 was one of the highest quality vintages to be produced at Château La Tour Blanche since 2009.



Harvest period: from 22nd September to 11th October

Number of pickings: 2 to 4

Yield: 6 hl/ha

Number of bottles: approx. 16,000

Blend: 85% Sémillon, 13% Sauvignon blanc, 2% Muscadelle

Alcohol: 13.5 % vol.

Residual sugar: 135 g/l

Acidity: 3.2 g/l of H²SO⁴

Ph: 3.8

Wine tasting notes:

This newborn wine displays a straw-yellow hue with silvery tints. The nose opens out with rich notes of Bourbon vanilla and guava. Citrus aromas combined with delicate toasty notes develop after a few swirls of the glass. The palate is fat, broad, silky and unctuous with a fresh, elegant structure underpinned by citrus fruit. The combination of an attractive nose, succulent palate and fresh finish are what makes the 2017 such a remarkable vintage.

March 2018

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

Serving temperature: 10° to 12°C

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