



CHÂTEAU LA TOUR BLANCHE

1^{ER} CRU CLASSÉ EN 1855

This wine is the result of a very strict selection. Due to a unique know-how it combines the expression of a great 'terroir' and the best of the Noble Rot. The style of Château La Tour Blanche's wines is characterised by a superb balance between richness and freshness, and a great aromatic complexity.

APPELLATION:

Sauternes

SOIL:

Gravels over clay and limestone

HARVEST:

Hand-picking by a series of selective sortings (on average from 4 to 6).

GRAPE VARIETIES:

Sémillon, Sauvignon blanc, Muscadelle, affected by the Noble Rot.

WINE-MAKING:

Fermentation and ageing in new oak barrels for the Sémillon, and in temperature controlled stainless steel vats for the Sauvignon blanc and the Muscadelle. Blending after 16 to 18 months.
Bottled at the château.

AVERAGE ANNUAL PRODUCTION:

30,000 bottles

AGEING POTENTIAL:

15 to 20 years

FOOD PAIRINGS:

Aperitif, foie gras, shellfish, noble fish in cream sauce, white meat, exotic cuisine, blue cheese, fruity dessert...



CHÂTEAU LA TOUR BLANCHE - 1^{ER} CRU CLASSÉ EN 1855 - SAUTERNES
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