

TECHNICAL SHEET

Château La Tour Blanche 1988

Vintage characteristics:

The grape harvest took a long time (from September 28th to November 17th) with a capricious weather and several rain showers during the first month. Fortunately after that nice conditions settled in the late season and saved the crop. 1988 is a very nice vintage which marked the beginning of the famous 'Trilogy' 1988/1989/1990. Fermented and aged at 50% in new barrels and the other part in stainless steel vats, this wine definitely signs the renewal of the property with a lot of elegance.

Harvest period: from September 28th to November 17th

Number of pickings: N/A

Yield: 21 hl/ha

Number of bottles: N/A

Alcohol: 13,15 %/vol.

Residual sugar: 113 g/l

Acidity: N/A

Wine tasting notes:

The hue has a deep gold colour with amber tints. On the nose there are some dried fruits aromas such as raisins and dried fig. There are also some straw and hay notes. In the mouth the attack is supple on a nice balance and a good volume with gingerbread notes. Aromas of caramel and baked apple complete the aromatic range of this vintage. The final reveals smoky taste and candied fruits aromas with a very light mineral character and *crème brûlée* notes.

March 2010

Recommended tasting period: To be appreciated now

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

Service temperature: 10° to 12° C



CHATEAU LA TOUR BLANCHE
1^{ER} CRU DE SAUTERNES CLASSÉ EN 1855

33210 BOMMES (FRANCE)

TÉLÉPHONE : +33 (0)5.57.98.02.73

TÉLÉCOPIE : +33 (0)5.57.98.02.78

EMAIL : tour-blanche@tour-blanche.com

WEB : www.tour-blanche.com