

TECHNICAL SHEET

Château La Tour Blanche 1991

Vintage characteristics:

The 1991 vintage was highly impacted by spring frost. Like most of the other vineyards in the Bordeaux region, Château La Tour Blanche's estate was badly affected during the morning frost on April 21. Consequently a very small quantity of bottles was produced, making 1991 an honourable but very rare vintage.

Harvest period: from September 24 to November 10

Number of pickings: 2

Yield: 1.3 hl/ha

Number of bottles: 5,161

Alcohol: 14 %/vol.

Residual sugar: 116 g/l

Acidity: 3.72 g/l of H²SO⁴

Wine tasting notes:

Lovely colour with amber tints. The first nose offers fresh notes of citrus and mineral. After aeration some complex notes of undergrowth and cigar box appear. The pleasant mouth has a well-melted but still present sweetness, and let perceive some citrus, candied fruits and smoky aromas. The final shows a great persistency and ends on tobacco leaf and citrus peels notes.

October 2017

Recommended tasting period: To be appreciated now

Decanting: From a 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

33210 BOMMES (FRANCE)

PHONE: +33 (0)5.57.98.02.73

FAX: +33 (0)5.57.98.02.78

EMAIL: tour-blanche@tour-blanche.com

WEB: www.tour-blanche.com