

TECHNICAL SHEET

Château La Tour Blanche 1996



Vintage characteristics:

After a difficult beginning of harvest due to unpredictable weather conditions, the end of the autumn was beautiful, providing good botrytized grapes concentrations. Elegant, feminine and well-balanced vintage.

Harvest period: from 23rd September to 7th November

Number of pickings: from 3 to 4

Yield: 17 hl/ha

Number of bottles: 66,000

Alcohol: 13.3 %/vol.

Residual sugar: 119 g/l

Acidity: 3.80 g/l of H²SO⁴

Wine tasting notes:

Golden yellow colour with amber tints. The nose reveals aromas of fresh quince, candied fruits, raisins and prune. Aeration shows minty and mineral notes as well as the characteristic smoky taste of our wines when they get older. In mouth the attack is supple and unctuous highlighting the 'roasted' character of the botrytized grapes, the aromas of candied fruits, fresh quince and prune, as well as a minty freshness. The finish is marked by smoky, grilled and mineral notes and mild spices.

October 2011

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

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