

TECHNICAL SHEET

Château La Tour Blanche 1998

Vintage characteristics:

The year 1998 was marked by difficult weather conditions. Indeed, after a very dry end of winter, the wet weather in April delayed the vegetation (174 millimetres and 22 days of rain). The period from May until the end of August was again characterised by extreme dry conditions. Then September was very similar to April with 94 millimetres and 17 days of rain. So maturity and overmaturation were disturbed, and the grape harvest began only on September 28. Sanitary sorting involved a little loss, but thereafter everything went well thanks to a nice month of October, which made it possible to obtain very high concentrations.

Harvest period: from 28th September to 5th November

Number of pickings: 4

Yield: 8.5 hl/ha

Number of bottles: 39,000

Alcohol: 13.1 %/vol.

Residual sugar: 141 g/l

Acidity : 3.2 g/l of H²SO⁴

Wine tasting notes:

The colour is straw yellow. The nose reveals loads of fresh fruits, such as apricot or peach, but also beeswax and cinnamon. In mouth the attack is very supple with much fullness and roundness. Great aromatic complexity dominated by candied fruits is present. The final is spicy, developing to honey-sweetened savours.

March 2010

Recommended tasting period: From now to 2020.

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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