

TECHNICAL SHEET

Château La Tour Blanche 2001

Vintage characteristics:

The rainy beginning of the harvest reminds us vintage 2000. But nicer weather conditions take place and bring the noble rot the needed conditions to develop well. The botrytis affect the grapes very quickly and we regularly pick batches reaching the required concentration to make a great wine. Alternating morning mists and warm and sunny afternoons allow us to harvest in optimal conditions. This is for sure an outstanding vintage.

Harvest period: from 20th September to 31st November

Number of pickings: 3

Yield: 16 hl/ha

Number of bottles: 53,800

Alcohol : 13 %/vol.

Residual sugar: 150 g/l

Acidity: 3.5 g/l of H²SO⁴

Wine tasting notes:

The colour is golden yellow, with golden tints. On the nose aromas of fresh fruits are revealed with a great intensity, as well as mint and a light smoky character. After a rich, supple attack with a good volume, loads of tropical fruits aromas appear in mouth like pineapple and guava. A nice balance and a good length give this wine a great complexity and a lot of finesse.

March 2010

Recommended tasting period: From now to 2026.

Decanting: From a few minutes to several hours depending on the age of the wine.

Serving temperature: 10° to 12°C



CHÂTEAU 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