

TECHNICAL SHEET

Château La Tour Blanche 2006



Vintage characteristics:

This vintage 2006 was made in very difficult conditions. First, lots of rainfalls in September (136 mm) made the berries burst. Then the grapes sustained some massive attacks of drosophilas (fruit flies) causing important losses in some plots of vineyard. Despite this a very meticulous work of sorting and selection made it possible to produce a very nice wine, well balanced and fresh, with a good concentration.

Harvest period: from 12th September to 12th October

Number of pickings: 4

Yield: 6.5 hl/ha

Number of bottles: 15,700

Alcohol: 13.5%/vol.

Residual sugar: 150 g/l

Acidity: 4.7 g/l of H²SO⁴

Wine tasting notes:

Golden yellow colour. Nose of exotic fruits (passion fruits, mango) and candied fruits with a hint of Muscat grape aroma. The attack is elegant, supple, round and on the fruit. Very exotic with freshness and vivacity. Rich and nervous finish.

March 2010

Recommended tasting period: From now until 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

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