

TECHNICAL SHEET

Château La Tour Blanche 2009



Vintage characteristics:

After a quite rainy winter and a traditional spring the summer is warm and dry. The harvest begins like in 2003 with a lot of grapes attacked by the noble rot which allows easier pickings and a high concentration in sugar. The volumes harvested daily are satisfactory and allow us to make large homogeneous batches for the coming blending. For this vintage the Semillon gives some concentrated aromas of exotic and fresh fruits and even blackcurrant. A great vintage.

Harvest period: from 15th September to 15th November

Number of pickings: 4 to 5

Yield: 20.38 hl/ha

Number of bottles: 80,000

Alcohol: 13.8% vol.

Residual sugar: 150 g/l

Acidity: 3.7 g/l of H²SO⁴

Wine tasting notes:

The nose shows citrus, exotic fruits and toasted bread aromas. After twirling, dried fruits like apricot are revealed as well as some notes of fresh mint and exotic fruits (guava and pineapple). The mouth is full, smooth and fruity, with a nice balance between alcohol, sugar and acidity. The freshness on the palate highlights the fresh and candied fruits aromas and the vanilla flavour in the final.

July 2011

Recommended tasting period: from now until 2030

Decanting: from 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

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