

TECHNICAL SHEET

Château La Tour Blanche 2010



Vintage characteristics:

2010 starts in good conditions. Spring heat allows fast-growing of the vines. Summer is quite traditional but with no much rain. When September arrives, grapes are gold-yellow and the sanitary state of the vineyard is good. This crucial month for our wines is dry with a few mists, which slows down the development of the *botrytis cinerea*. Fortunately at the end of the month few rainfalls accelerate the evolution of the noble rot. The nice and dry weather of October allows us to pick beautiful grapes.

Harvest period: from 30th September to 4th November

Number of pickings: 4

Yield: 19,46 hl/ha

Number of bottles: approximately 60,000

Alcohol: 14 % vol.

Residual sugar: 143 g/l

Acidity: 3,4 g/l of H²SO⁴

Blend: Sémillon (80%), Sauvignon blanc (15%), Muscadelle (5%)

Wine tasting notes:

Nice golden colour. The bouquet takes us directly to a journey through vanilla and flowers fragrances. But we really feel the greatness of this vintage in the mouth. The palate reveals a rich, full and unctuous wine with a remarkable lightness. Delicious notes of vanilla, candied lemon and fruit paste are detected. The final lasts for a long moment with fineness and elegance. Exquisite!

September 2012

Recommended tasting period: from now until 2040

Decanting: from 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)

TÉLÉPHONE : +33 (0)5.57.98.02.73

TÉLÉCOPIE : +33 (0)5.57.98.02.78

EMAIL : tour-blanche@tour-blanche.com

WEB : www.tour-blanche.com