

# TECHNICAL SHEET

## Château La Tour Blanche 2014

### **Vintage characteristic:**

2014 has been a particular year demanding a lot of patience and a meticulous work in the vineyard. The Sauternes area did not avoid the numerous disconcerting weather conditions which kept Bordeaux in suspense on this year.

Between March and May the temperatures are particularly high for the season. In July and August the weather is cold and cloudy. September is marked by a significant drought. The botrytis development is delayed, the first pickings are not very productive. Fortunately a saving rain shower occurs on October 9 helping a wide development of the noble rot. The Indian summer settles with warm days (27°C) and cool nights (4°C to 5°C). The main part of the harvest is made after October 23 with the picking of outstanding batches.

2014 is thus a rare vintage in every sense of the word. It shows strength and complexity combined with a remarkable elegance and a superb balance giving this wine a high ageing potential.



**Harvest period:** from 23<sup>th</sup> September to 30<sup>th</sup> October

**Number of pickings:** 4 to 5

**Yield:** 11.5 hl/ha

**Number of bottles:** approx. 20,000

**Alcohol:** 14 % vol.

**Residual sugar:** 130 g/l

**Acidity:** 4.3 g/l of H<sup>2</sup>SO<sup>4</sup>

**Blend:** 83% Sémillon, 12% Sauvignon blanc, 5% Muscadelle

### **Wine tasting notes:**

Open and expressive nose. It reveals tasty notes of yellow fruits and citrus. In mouth the wine is rich, unctuous with a lot of vivacity, almost acidulous. The citrusy taste (orange, lemon, bergamot) gives an incredible relief to this vintage. The harmony found between fruits, freshness and sweetness let appreciate a subtle and elegant balance.

March 2015

**Recommended tasting period:** 2020-2035

**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<sup>ER</sup> CRU DE SAUTERNES CLASSÉ EN 1855**

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