

TECHNICAL SHEET

Château La Tour Blanche 2015

Vintage characteristic:

The campaign begins in spring with very nice weather conditions, even if the morning dew causes some contaminations on leaves in the vineyard. This pressure of diseases being mastered well, the clusters are saved and the potential of harvest remains high, but the grape picking is still far. July is marked by very high temperatures and low precipitation. The vines are about two weeks early but the grapes swell slowly and the skins remain thick. It is also sunny in August with more reasonable temperatures. Upon the arrival of September grapes are very ripe but the *botrytis cinerea* evolves slowly. In spite of a first sorting on September 14th the harvesting process has difficulty in starting frankly. Then everything accelerates from late September with the picking of significant and well concentrated batches, some reaching very high potential degrees (up to 25%/vol.). The sanitary state of the vineyard is excellent, the crop is magnificent with a noble rot of exceptional quality. Château La Tour Blanche's team sees the harvest ending on October 29th with the feeling of having made a great vintage once again.



Harvest period: from September 14th to October 29th

Number of pickings: 4

Yield: 12.5 hl/ha

Number of bottles: approximately 20,000

Alcohol: 13.5 % vol.

Residual sugar: 130 g/l

Acidity: 3.8 g/l of H²SO⁴

Blend: 83% Sémillon, 13% Sauvignon blanc, 4% Muscadelle

Tasting notes: The nose reveals subtle notes of vanilla melted with aromas of dry fruits (grilled hazelnut) and stone fruits (apricot, mango). The mouth is very pleasant by its unctuousness and its immediate softness and shows a varied range of aromas (apricot, guava, pineapple, pomelo) which brings fruitiness and freshness. The tone is set! This wine has the qualities of an outstanding vintage in which coexist complexity, flavor, freshness and elegance.

March 2016

Recommended tasting period: 2025-2035

Decanting: from few minutes to several hours depending on the age of the wine

Serving temperature: 10° to 12°C

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