

# TECHNICAL SHEET

## Château La Tour Blanche 2018

### **Vintage characteristic:**

The 2018 vintage was marked by very favorable climatic conditions for the development of mildew. The wet and warm spring generated a strong phytosanitary pressure. This has therefore required an intensive work of protection of the vineyard, in a context of use of methods ever more respectful of the environment (Environmental Management System [SME] and High Environmental Value Level 3 [HVE 3] certifications). A dry and mild summer period allowed to obtain an optimal ripening of the grapes for the installation of the botrytis and the making of great sweet wines.

The drought of September significantly slowed the development of the noble rot. A first picking took place during the week of October 1 with both botrytised and dried berries. Particularly expressive, batches of Sauvignon and Muscadelle were generous and aromatic on this first sorting.

The development of the fungus actually occurred during the week of October 22 after some rain showers the week before.

Finally 40% of the harvest was made from October 22 to 27, with batches of high quality. Accurate, homogeneous and balanced, the heart of the final blend of Château La Tour Blanche 2018 was obtained due to a great noble rot harvested in 3 pickings.

The grape harvest ended on November 5 with the sensation of having made a beautiful bottle of Château La Tour Blanche again.

**Harvest period:** from 1<sup>st</sup> October to 5<sup>th</sup> November

**Number of pickings:** 3 to 4

**Yield:** 11 hl/ha

**Number of bottles:** approx. 18,000

**Blend:** 80% Sémillon, 10% Sauvignon blanc, 10% Muscadelle

**Alcohol:** 13.6 % vol.

**Residual sugar:** 125 g/l

**Acidity:** 3.8 g/l of H<sup>2</sup>SO<sup>4</sup>

**Ph:** 3.84



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