



# 2023 Château La Tour Blanche

1<sup>st</sup> Grand Cru Classé of Sauternes in 1855

Manual Harvest  
3 pickings

## HARVEST PERIOD & BLEND

Yield: 3,50 hl/ha

From 15<sup>th</sup> September to 29<sup>th</sup> October



Sémillon  
90%



Muscadelle  
10%

## ANALYSIS

Alcohol : 13,5 % vol.

Residual sugar : 149g/l

Acidity : 5,4 g/l d'H<sup>2</sup>SO<sup>4</sup>



## AGING



Only new oak barrel

## PRODUCTION



7 900 Bottles

## TASTING

The colour is straw yellow. The nose is complex, with notes of braised yellow fruit mixed with very fresh citrus notes. Full-bodied and spherical on the palate, it is accompanied by notes of candied grapes, peaches and pineapple which, as the wine evolves on the palate, are complemented by notes of candied lemons that give the wine a tangy profile while giving it great depth. The aromatic finish is long and lingers on fresh notes reminiscent of eucalyptus.



SERVING



Serving temperature : 10° à 11° C

Tasting period : 2028 - 2043