



# 2021 Château La Tour Blanche

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

*The creation of a Sauternes requires patience and passion, the creation of Château La Tour Blanche 2021 is quite simply madness.*



## HARVEST PERIOD & BLEND

Yield: 1,20 hl/ha

From 29<sup>th</sup> September to 30<sup>st</sup> October

Manual Harvest  
3 pickings



Sémillon  
69,5%



Muscadelle  
22,5%



Sauvignon  
8%

## ANALYSIS



Alcohol : 13,5 % vol.

Residual sugar : 137g/l

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

## AGING



Only new oak barrel

## PRODUCTION



3500 Bottles

## TASTING

The nose is delicate with notes of white flowers and citrus zest. The palate is fresh and elegant with a good volume, enhanced by a nice freshness that brings relief to the wine but also a selection of citrus fruits such as candied lemon and bergamot. The aromatic persistence is remarkable and evolves on notes of candied citrus fruits with subtle notes of vanilla in the background, giving a pastry and gourmet touch to this young vintage.



SERVING



Serving temperature : 10° à 11° C

Tasting period : 2027 - 2042



## FRESHNESS & DELICACY

Welcome to Chateau la Tour Blanche, 1er Grand Cru Classé de Sauternes en 1855. I am Miguel Aguirre, the Director of Operations of this beautiful property with a very special history.

The year 2021 marks a turning point in our history. After several years of trials, we have officially launched our conversion to organic farming. Tillage, grassing, sheep, bats, electric straddles, there have been many investments and trials during the year.

The viticultural campaign was exhausting, first the frost, then the mildew during the summer affected us, even discouraged us at times. The 2021 harvest was complicated and particularly technical: a figure to remember 1.2 hl/ha of yield for our Ch La Tour Blanche. The creation of a Sauternes requires patience and passion, and the creation of Tour Blanche 2021 is quite simply madness. Three characteristics of this vintage: freshness, controlled power, finesse.

Anecdotal in volume, I would like to thank Philippe, Christophe, Didier, Nicole, Eric, Karine, Camille, Gabriel, Jean and all the pickers for having participated in this madness.

So if you are lucky enough to get a bottle of Château La Tour Blanche 2021, I hope you will taste a little of our passion and above all a lot of our madness.

Good tasting,

33210 BOMMES - FRANCE

Tel. +33 (0)5.57.98.02.73

[tour-blanche@tour-blanche.com](mailto:tour-blanche@tour-blanche.com)

[www.tour-blanche.com](http://www.tour-blanche.com)