

# TECHNICAL SHEET

## Château La Tour Blanche 2019

### Vintage characteristic:

Demanding. This is the word that can define the 2019 vintage. Demanding, because this latest vintage is a reminder of all the particularities of the Sauternes wine production linked to the grape sorting and the quality of the latter. However, despite a significant freeze on less qualitative plots in early May, the growing season is rather easy to manage. A dry spring with classic rainfall allows the vines to appear in a good sanitary state in early September, without water stress and with an interesting harvest and aromatic potential. This is confirmed by the nice aromas of the dry white wines harvested in early September.

The noble rot still has a hard time settling in with the dryness of September. A first sanitary sorting takes place on September 18 and 19. Some significant attacks of sour rot begin to appear requiring to pass and clean these unwanted foci. Finally everything accelerates during the week of October 7. We pick 7 days a week to harvest 60% of the volumes of the vintage over a week, with 4 very qualitative days from October 10 to 14. The sorting process is slow, demanding and the instructions are extremely strict to select a noble rot of high quality.

The requirement for a Grand Cru Classé and the know-how of the team made it possible to finish the 2019 harvest on October 21, with an average of 3 passes and a yield of 6.87 hectoliters per hectare. The different batches of wine show a beautiful aromatic expression with a mastered richness. The tangy delicacy of this vintage confirms the goldsmith work required by the production of a Premier Grand Cru Classé of Sauternes.

**Harvest period:** from 18<sup>th</sup> September to 21<sup>st</sup> October

**Number of pickings:** 3 on average

**Yield:** 3.5 hl/ha

**Number of bottles:** approx. 16,000

**Blend:** 90% Sémillon, 9,5% Sauvignon blanc, 0,5% Muscadelle

**Alcohol:** 13.5 % vol.

**Residual sugar:** 135 g/l

**Acidity:** 4.4 g/l of H<sup>2</sup>SO<sub>4</sub>

**pH:** 3.73

### Wine tasting notes:

The nose directly reveals aromas of citrus salad, followed by a delicate touch of vanilla. The mouth is very pleasant with an attack on citrus peel taste bringing freshness and relief to the wine. The evolution in mouth is both generous and unctuous with tasty flavors of bergamot and candied lemon, completed by notes of dry fig and raisin. Tangy notes mingled with grilled almonds punctuate a final of a great persistency. Simply delicious, 2019 promises to be a very fine vintage in the making.



CHÂTEAU LA TOUR BLANCHE

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

33210 BOMMES (FRANCE)

PHONE: +33 (0)5.57.98.02.73

FAX: +33 (0)5.57.98.02.78

EMAIL: tour-blanche@tour-blanche.com

WEB: www.tour-blanche.com