

First Grand Cru Classé of Sauternes - 1855



#### SAUTERNES APPELLATION

1st Grand Cru Classé since the Bordeaux Wine Official Classification in 1855

#### GEOGRAPHIC SITUATION

The Château is based in a small village in the Sauternes appelation, Bommes, 45 km southeast of Bordeaux, between the Garonne river and one of its tributaries, Le Ciron, at an altitude of 65 meters.

### **VINEYARD**

The vines covers 46 hectares with clayey-gravelly soils with limestone subsoils. The cultivated grape varieties are Sémillon (83%), Sauvignon (12%), Muscadelle and (5%). The yield of the vineyard is variable from 10 to 15 hectoliters / hectare.

### **VINIFICATION**

The Semillon intended for the development of the first wine is vinified and aged in new oak barrels. Sauvignon and Muscadelle are vinified and aged in stainless steel vats in order to preserve their aromatic character and freshness. Aging lasts 16 to 18 months

### **CARACTERISTICS**

These wines have remarkable organoleptic qualities by their fruity and spicy character. They find the ideal balance between volume, linked to the natural richness of the grapes in sugar, and freshness, due to the acidity provided by an exceptional terroir. They can be consumed young after decanting which will promote their aromatic expression of candied fruits. Also more evolved with notes of roasting and mineral reminiscent of our gravelly soils

# HISTORY OF LA TOUR BLANCHE



Founded in the 17th century, in the heart of the prestigious Sauternes region, Château La Tour Blanche, was classified top of the white wines Premiers Crus during the Universal Exhibition of Paris in 1855 just behind Château d'Yquem, the unique 1st Growth Superior of Bordeaux.

In 1876, Daniel "Osiris" Iffla acquired the estate. When he died, in 1907, he bequeated his château to the French State on the condition that a school of viticulture and winemaking be established on site.

Today the property belongs to the Nouvelle Aquitaine Region, which became its owner in 2010.



## A LONG-STANDING COMMITMENT





Highest level of High Environmental Value since 2011: preservation of biodiversity, phytosanitary strategy fertilization management and irrigation management



Committed for a long time on our plots in organic agriculture, we are currently in biological conversion and we will obtain the official label certification in 202



Environmental System Management of Bordeaux wines since 2011 to reduce our environmental impact and improve our social management





CHATEAU LA TOUR BLANCHE PRIMEURS 2021



### 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.



Yield: 1,20 hl/ha

From 29th September to 30st October









Manual Harvest

3 pickings

Sémillon

Sauvignon



22,5%

Muscadelle









Residual sugar: 137g/l

Acidity: 5 g/l d'H2SO4

### 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.



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SAUTERNES





Serving temperature : 10° à 11° C

Tasting period : 2027 - 2042



### Freshness & Delicacy

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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,

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