2024 Château La Tour Blanche

1st Grand Cru Classé of Sauternes in 1855

AB AGRICULTURE BIOLOGIQUE

Harvest period & Blend

Manual Harvest 3 pickings

Yield: 1,50 hl/ha

From 20th September to 4st October

Sémillon	Muscadelle	Sauvignon
55%	35%	10%

Analysis

Alcohol : 13,55 % vol.

Residual sugar : 133g/l

Acidity : 5,8 g/l d'H^2SO^4

Aging

Only new oak barrel

Production

3500 Bottles

TASTING

The nose is expressive, revealing notes of yellow fruits and citrus zest. On the palate, the attack is elegant, with beautiful volume, enhanced by a vibrant freshness that gives the wine depth and highlights a delightful array of citrus flavors.

The aromatic persistence is remarkable, evolving towards hints of candied lemon and bergamot. In the background, delicate brioche and vanilla notes add a gourmet and refined touch to this vintage.

Serving

Serving temperature : 10° à 11° C

Tasting period : 2029 - 2044