Sauternes 2017

WINE DESCRIPTION
Château La Tour Blanche is ranked as Premier Cru Classé in the 1855 Classification of Sauternes. The estate is national property of France and home to the La Tour Blanche School of Viticulture. Emotions de La Tour Blanche is a second label, the name of which references the various emotions Sauternes evokes.

ABOUT THE VINEYARD
The estate is in the village of Bommes in the heart of the Sauternes appellation. Château La Tour Blanche sits at the top of a ridge of gravel over clay and limestone subsoil. This advantageous position provides the best possible exposure to the sun, optimal drainage, and a high concentration of flavors and natural sweetness.

WINE PRODUCTION
Emotions de La Tour Blanche consists mainly of Sémillon, with smaller percentages of Sauvignon Blanc and Muscadelle which are harvested late and selected for botrytis. The wine is vinified and aged exclusively in stainless-steel vats for 18 months to preserve its freshness and aromatic character.

TASTING NOTES
Due to the climate of the Sauternes region, wines are produced from grapes affected by the botrytis cinerea, a “noble rot” that develops on the berries. This phenomenon creates a high concentration of natural sugar and complex aromas of spice and dried fruits.

FOOD PAIRING
The great fine wines of Sauternes are not only dessert wines, but they can also be classically paired with foie gras in all its forms, light fish in a creamy sauce, or with strong cheeses such as Roquefort or Epoisses. Desserts that feature caramel, nuts, or dried or tropical fruit are natural partners with the flavor of Sauternes.

VINEYARD & PRODUCTION INFO
Soil composition: Gravel over clay and limestone
Average Vine Age: 30 - 40 years

WINEMAKING & AGING
Varietal composition: 85% Sémillon, 13% Sauvignon Blanc, 2% Muscadelle
Fermentation container: Stainless steel tanks
Length of alcoholic fermentation: 15 days
Fining agent: Vegan
Type of aging container: Stainless steel tanks
Length of aging before bottling: 18 months

ANALYTICAL DATA
Alcohol: 13.5 %
pH level: 3.8
Residual sugar: 121.0 g/L