



VINTAGE 2022

Transmitting excellence

This bold vintage of Château La Tour Blanche reveals a delicate balance between flowers, fruit and spices. The wine opens with subtle and fresh notes, the evolution offers us discreet notes of eucalyptus then progressively yellow fruits accompanied by refreshing zesty notes inspiring the clementine. The palate, guided by freshness, is delicately coated by a controlled liquor. The perception is voluptuous and gives off tasty notes, mixing the sweetness of apricot with the exoticism of pineapple while recalling the delicacy of bourbon vanilla and the brightness of the citrus fruits that accompany the finish. We feel a harmonious balance, elegant, tasty and persistent in other words, qualifiers that fit well with the continuity of the unique style of Château La Tour Blanche.

Harvest

from 24 to 29 October
manual in 3 selections

Wine yields

4.70 hl/ha

Temperature

Minimum average: 9°.
Average maximum: 21.5°.
(the most extreme data
ever recorded)

Degrees / PH

14% vol / 4



Ageing

18 months in new French oak barrels

Blending

85% of semillon
10 % of Sauvignon
et 5 % of muscadelle

Rainfall

In 2022 : 409 mm
(usual average 730 mm)

Production

4

CHATEAU
LA TOUR BLANCHE
1^{ER} GRAND CRU CLASSÉ EN 1855
SAUTERNES





MORE INFORMATIONS

Each vintage has its own story, its own part of the mystery. Like a writer who lets himself be carried away by his inspiration, we had to accompany the vineyard in the writing of its annual story.

With its dry and scorching climate, the 2022 vintage is out of the ordinary. But in Sauternes, in addition to the annual physiological story of the vine, there is the miracle of nature.

That of the installation of noble rot. It adds an elusive side, sometimes dramatic, sometimes magical, as the winegrower helplessly watches the dictates of Mother Nature.

In mid-October, with a gentle autumnal caress from the east, Mother Nature resolved to smile on us, to illuminate us, to change the destiny of 2022. The noble rot, which was still very much present, then became concentrated.

2022 at Château La Tour Blanche is back to its standard blending, with Semillon, Sauvignon and the indomitable Muscadelle but with low yields.

Pure, elegant, seductive, an aromatic concentrate, La Tour Blanche continues its history in 2022. The Château's team has just signed a very large bottle.

After the technical account, we will tell you about the tastings. We hope that it will transmit to you the same emotions that we had to write it.

Enjoy the tasting

