



2024 Château La Tour Blanche

1st Grand Cru Classé of Sauternes in 1855

HARVEST PERIOD & BLEND

Yield: 6,50 hl/ha

From 20th September to 4th October

Manual
Harvest
3 pickings



Sémillon
55%



Muscadelle
35%



Sauvignon
10%

ANALYSIS



Alcohol : 13,55 % vol.

Residual sugar : 133g/l

Acidity : 5,8 g/l d'H²SO⁴

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