



CHÂTEAU LA TOUR BLANCHE 2025

1st Grand Cru Classé of Sauternes

Excellence and delicacy



Harvestperiod & Blend

Yield : 6,5 hl/ha

From 18th of September to the 7th of October

Manual
Harvest 3
pickings



Sémillon
77%



Muscadelle
15%



Sauvignon
8%

analysis



Alcohol : 14 % vol.

Residual sugar: 133 g/l

Acidity : 3,65 g/l d'H₂SO₄

ageing



Production



14 000 Bottles

In new oakbarrels
16 to 18 months

TASTING

The nose is expressive and intense, with exotic notes of lychee on the opening. On the palate, the attack is broad, offering good volume and a rich, fleshy texture. As it evolves, aromas of apricot, exotic fruits and candied fruits emerge. The aromatic persistence is long, with notes of candied lemon bringing lift and depth to the wine. Delicate hints of dried fruits and brioche add a gourmand touch to the finish of this great vintage.



Service



Service temperature: 10° / 12° C