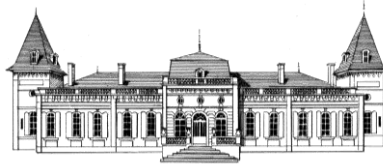


# CHÂTEAU TRONQUOY-LALANDE



## BORDEAUX BLANC

### Vintage 2017

#### Main characteristics of the Vintage

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The weather conditions for the 2017 vintage were quite unusual. The year started with a mild and dry winter, marked by only 2 weeks of cold at the end of January.

The temperatures remained mild in the spring, allowing uniform bud burst as from 29 March. At this stage an early vintage seemed likely, but the growth cycle slowed down at the end of April under the influence of cooler temperatures. The Gironde estuary then played its essential role of thermal regulator during the 3 consecutive days of frost, which spared our vineyard.

The summer-like conditions in May favoured early, quick and uniform flowering for the 2 grape varieties.

Véraison was completed very quickly for the Sauvignon Gris, for which we did a single selection on the vine, while two passes through the vineyard were needed for the Sémillon.

Tasting the berries before picking already showed their strong aromatic expression, with very floral notes and great complexity.

The white harvest took place between 21 August and 1 September, with a very uniform crop and complete ripeness

#### Blend

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Sémillon : 60%, Sauvignon Gris : 40%

#### Tasting notes

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The wine has a nice pale yellow colour, very bright.

Clean and lively on the nose, with highly developed aromatic expression. It gives off aromas of peach and quince, combined with exotic fruit. There is also a touch of minerality, a sign of the gravel in the vineyard.

Fresh and aromatic on the palate, combined with controlled fat and very good balance. The persistent finish offers great complexity.

2017 is a very fine vintage, revealing all the richness of the terroir of Château Tronquoy-Lalande.