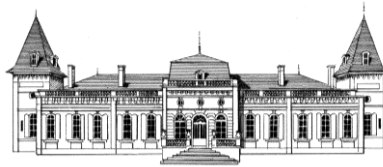


CHÂTEAU TRONQUOY-LALANDE



BORDEAUX BLANC

Vintage 2015

Main characteristics of the Vintage

2015 started with a colder winter than in previous years. The start of the season, mild and quite sunny, favoured early bud burst. The first flowers appeared on 26 May, with a quick and uniform full flowering by 2 June.

June and July were dry, marked by water stress that led to a clear slow-down in the development of the vine.

Véraison started with the Sauvignon Gris on 20 July and continued with the Sémillon on 27 July.

The days were cool and the alternating fine weather and rainy spells in August were very beneficial and favoured aromatic expression in the grapes.

Harvest took place from 27 August to 7 September. Picking took place in four successive passes, so as to gather the fruit at its optimal level of ripeness.

Blend

Sémillon: 61%, Sauvignon Gris: 39%

Tasting notes

Slightly golden colour with a brightness that underlines the richness of the wine.

The nose, complex and expressive, reveals notes of white peach and dried apricot.

On the palate, the attack is full, fat and taut. It reflects the complexity found on the nose. Good, long finish.