CHATEAU

TOUR DE BONNET

Château Tour de Bonnet White 2023

AOC Entre-deux-Mers, Bordeaux, France

PRESENTATION

Château Tour de Bonnet exists in white, rosé and red versions. This wine was created to celebrate the 100th anniversary of the construction of a belvedere by André Lurton's grandfather, Léonce Récapet. The white wine is fresh, fruity and floral. It is an archetypical Entre-deux-Mers that goes beautifully with all fish and seafood dishes.

THE VINTAGE

WEATHER CONDITIONS

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

HARVEST

29 August - 6 October 2023

THE WINE

VARIETALS

Sauvignon blanc 60%, Sémillon 30%, Colombard 6%, Muscadelle 4%

ALCOHOL CONTENT

12.5 % vol.

TASTING

A pale yellow colour with silver highlights.
Intense, the nose reveals delicious aromas of fruit and citrus fruits such as lemon and grapefruit.
On the palate, the wine is full-bodied and well-balanced, with well-controlled acidity providing a pleasant freshness throughout. The grapefruit notes here add extra flavour. A fresh and very pleasant wine.

FOOD PAIRINGS

Squid risotto, shrimp marinade, sea bass stuffed with herbs.

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

2 to 3 years

CONCOURS GÉNÉRAL AGRICOLE
MÉDAILLE D'ARGENT
PARIS 2024
MINISTÈRE DE L'AGRICULTURE ET DE LA SOUVERAINETÉ ALIMENTAIRE

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous.

AGE OF VINES

20 years old

IN THE VINEYARD

Pruning type: Double Guyot.
Grape Harvest: mechanical harvests.

THE CELLAR

WINEMAKING

After skin-contact and settling, in stainless steel, temperature-controlled tanks.

AGEING

For 4 months in tanks on lees.

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