

CHATEAU TOUR DE BONNET



Château Tour de Bonnet Rosé 2024

AOC Bordeaux, 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 rosé has a bouquet with floral nuances as well as a velvety texture on the palate with just the right amount of freshness on the aftertaste. Very long, pleasant finish.

THE VINTAGE

The weather in 2024 was extreme, with heavy rainfall, lack of sunshine and cool temperatures, making the fight against vine diseases particularly difficult. After a somewhat difficult flowering period with some coulure, a more favourable period in August allowed the grapes to change colour evenly, followed by a rapid harvest in September to preserve the quality of the grapes. This vintage marks a return to normal harvest dates.

TERROIR

Clay-limestone and clay-siliceous.

IN THE VINEYARD

Pruning type: Double guyot

Grape Harvest: mechanical harvests.

HARVEST

23 September - 25 September 2024.

WINEMAKING

In stainless steel, temperature-controlled tanks.

AGEING

For 4 months in tanks.

VARIETALS

Merlot 60%, Cabernet sauvignon 40%

12.5 % VOL.

TECHNICAL DATA

Age of vines: 20 years old

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

2 to 3 years



TASTING

Brilliant colour, a soft pale pink with salmon and silver highlights.

The nose is expressive and generous, with intense aromas of luscious raspberry and red berries, enhanced by the finesse of vine peach and the delicacy of fresh flowers such as rose.

On the palate, the supple attack reveals a full, silky texture balanced by a lovely liveliness that gives it dynamism and freshness. The finish is long and elegant, leaving a pleasantly fruity and refreshing sensation.

Well-balanced, fruity and thirst-quenching, this charming rosé is the perfect companion for summer aperitifs. A vintage to savour without delay, for moments of pleasure and sharing!

FOOD PAIRINGS

Aperitif, tomato-mozzarella-basil bruschetta, sunny vegetables tart, salmon pavé with herbs, raspberry tart.

REVIEWS AND AWARDS



Argent

Concours Général Agricole Paris 2025 Argent

