

# CHATEAU TOUR DE BONNET



## Château Tour de Bonnet, La Courrège, White, 2024

AOC Entre-deux-Mers, Bordeaux, France

### PRESENTATION

In former times, in Bordeaux, a courrège referred to those narrow vineyard plots that shaped the landscape and carried within them the very soul of the region's winemaking tradition. Born from a 100% family-owned vineyard cultivated with passion for five generations, this exceptional wine is the result of a meticulous selection of the finest plots from Château Tour de Bonnet. It embodies today the excellence of the Entre-Deux-Mers terroir.

Its intense aromas of mango and passion fruit immediately captivate the senses. On the palate, freshness and expressiveness combine with a lovely roundness to create perfect harmony. A bright, vibrant, and elegant wine — true to its terroir.

### THE VINTAGE

#### WEATHER CONDITIONS

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.

#### HARVEST

9 September – 4 October 2024

### THE WINE

#### VARIETALS

Sauvignon blanc 98%, Sémillon 2%

#### ALCOHOL CONTENT

12,5 % vol.

#### TASTING

Bright and limpid robe with a lovely pale yellow hue.

Particularly aromatic, the nose immediately charms with its delicious notes of exotic fruits. Ripe mango and passion fruit are expressed here with great elegance.

The attack is delicate and silky, revealing beautiful richness on the palate. The texture is generous and enveloping, offering a sensation of softness and harmony. A lively freshness perfectly balances this roundness, resulting in a dynamic and refreshing tasting experience. The long, lingering finish leaves a gourmet impression of mango and exotic fruits.

#### FOOD PAIRINGS

Aperitif, seafood platter, grilled fish, sole meunière.

#### SERVING

Serve between 7°C and 11°C.

#### AGEING POTENTIAL

2 to 3 years



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

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## THE VINEYARD

### TERROIR

Clay-limestone soil.

### AGE OF VINES

20 years old

### IN THE VINEYARD

Pruning type: Double Guyot  
Harvest: Mechanical harvesting.

## THE CELLAR

### WINEMAKING

No post-fermentation maceration / fermentation in temperature-controlled stainless steel vats.

### AGEING

Aged on lees in stainless steel vats for 5 months.



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