

CHATEAU TOUR DE BONNET



Château Tour de Bonnet White 2024

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

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

09 September - 04 October 2024

THE WINE

VARIETALS

Sauvignon blanc 52%, Sémillon 34%,
Colombard 9%, Muscadelle 5%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Pale yellow colour with crystalline highlights.

The intensely expressive nose reveals a pleasing aromatic blend of juicy pear, bright citrus and exotic fruit, with remarkable precision.

On the palate, the attack is velvety, with a smooth texture that evolves into a perfectly balanced freshness in the middle of the mouth. The fruity notes (pear and citrus) are expressed with precision, bringing balance and delicacy. The medium length finish leaves a pleasant and refreshing impression.

FOOD PAIRINGS

Seafood platter, avocado with prawns and cocktail sauce, scallop bites à la reine.

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

2 to 3 years



FAMILLE ANDRÉ LURTON

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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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