

# 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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