CHATEAU

TOUR DE BONNET



Château Tour de Bonnet Blanc 2013

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

There was record rainfall during the first half of 2013. Spring was very cool, even cold (May and June), and this caused a major delay in vine growth (flowering). Much more clement weather (warm and sunny) arrived in July and lasted until the harvest.

HARVEST

09/19/2013

THE WINE

VARIETALS

Sauvignon 50%, Sémillon 35%, Muscadelle 15%

ALCOHOL CONTENT

12 % vol.

TASTING

The tower at Château Bonnet can be thought of as a lighthouse for the Entre Deux Mers... and the bright colour of this 2013 is in the same vein, coating the side of the glass with brilliant highlights. Reflecting the blend's two major components $\hat{a} \in \text{``}$ Sauvignon Blanc and Sémillon $\hat{a} \in \text{``}$ the powerful, elegant bouquet features a medley of citrus aromas (lime, grapefruit, etc.). The initial impression of richness and smoothness on the palate gives way to a delicious freshness, and the fruitiness continues into a fine long aftertaste. This wine is delicious with oysters or pasta with basil.

SERVING

Serve between 7°C and 11°C

AGEING POTENTIAL

2 to 3 years



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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.

