

CHATEAU TOUR DE BONNET



Château Tour de Bonnet Rosé 2025

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

WEATHER CONDITIONS

The 2025 vintage was shaped by a contrasting spring and a dry summer, which at times caused significant water stress on the lightest soils. These conditions helped to greatly limit yields while concentrating berry quality. Marked day-night temperature differences at the end of summer then allowed the grapes to reach fully developed aromatic and phenolic ripeness, delivering fine concentration. The very good sanitary condition of the fruit is also worth highlighting.

HARVEST

26 August- 08 September 2025.

THE WINE

VARIETALS

Cabernet sauvignon 55%, Merlot 45%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Pale salmon pink colour with silvery highlights, clear and bright.

The first impression on the nose is subtle; then, as it breathes, the bouquet opens up to reveal raspberry, red berries (redcurrant, wild strawberry) and a very fresh citrus note, reminiscent of grapefruit zest.

On the palate, the attack is lively and refreshing. The mid-palate is supple and round, with a lovely indulgent quality. The finish returns to a clear, well-extended freshness, bringing balance, depth and good length on the fruit and citrus notes.

FOOD PAIRINGS

Appetiser platter (cured ham, chiffonade, olives, tapenade), salmon rillettes with lemon and dill, Greek salad, grilled fish, pavlova with red berries.

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

In stainless steel, temperature-controlled tanks.

AGEING

For 4 months in tanks.



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