CHATEAU

TOUR DE BONNET

Château Tour de Bonnet White 2022

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

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

HARVEST

29 August - 26 September 2022

THE WINE

VARIETALS

Sauvignon blanc 70%, Sémillon 30%

ALCOHOL CONTENT

13 % vol.

TASTING

A pretty pale yellow colour with green highlights.
Very fruity, the nose is pleasant and becomes even more powerful with aeration. It then reveals a delicious blend of exotic fruit notes combined with yellow peach flavours. The whole is particularly good wine.
The attack is marked by a lovely freshness. The mid-palate is nicely full-bodied. The exotic fruit and peach notes are still very present. The balance between volume and freshness is perfect. Lovely length.

FOOD PAIRINGS

Aperitif, mussels marinière, grilled fish.

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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