CHATEAU

TOUR DE BONNET



Château Tour de Bonnet Grande Cuvée Rouge 2012

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. Aged with special care and attention partly in new oak barrels, a new prestige cuvée, Château Tour de Bonnet Grande Cuvée, now adds to the estate's range. It will delight people who love rich, powerful wines. It has a bouquet of ripe fruit with hints of vanilla and is smooth and perfectly balanced on the palate!

THE VINTAGE

WEATHER CONDITIONS

Spring was very trying, with considerable rainfall leading to fungal diseases of all sorts. This called for very close attention in the vines until the 14th of July, when the weather changed durably for the better.

HARVEST

10/05/2012

THE WINE

VARIETALS

Cabernet sauvignon 50%, Merlot 50%

ALCOHOL CONTENT

13 % vol.

TASTING

This wine is a lovely, brilliant, deep-red colour. Its power is expressed in its bouquet, featuring hints of fresh black-berry fruit (blackcurrant). Subtle vanilla aromas gradually make way for fine oaky and toasty nuances. The fruit is very present on the palate. Its softness is enlivened by hints of blackcurrants and blackberries. The fresh fruit aromas blend deliciously with oaky and spicy nuances. Its structure is both supple and robust. If you taste this wine young, it will benefit from being decanted. It makes an ideal accompaniment to grilled meats.

SERVING

Serve between 13°C and 15°C

AGEING POTENTIAL

3 to 5 years



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THE VINEYARD

TERROIR

Clay-limestone & clay-siliceous

AGE OF VINES

20 years years old

IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: By hand or manual sorting before machine

harvest

THE CELLAR

WINEMAKING

In stainless steel, temperature-controlled tanks with patented cap-breaking system. $\!\!.$

AGEING

Partly in new oak barrels.

