CHATEAU

TOUR DE BONNET





Château Tour de Bonnet Rosé 2022

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

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

2 September - 13 September 2022

THE WINE

VARIETALS

Cabernet sauvignon 51%, Merlot 45%, Sémillon 4%

ALCOHOL CONTENT

 $13\,\%$ vol.

TASTING

A very pale pink colour with silver highlights.

The nose is dominated by notes of red berries (strawberries, redcurrants) and English sweets, with a hint of acidity. A few very light aromas of white fruit (peach) round off this delicious blend. This is a very pleasant wine from the outset. The mid-palate is full-bodied and complex, with very tasty notes of red berries (strawberries) with a hint of acidity.

FOOD PAIRINGS

Aperitif with a platter of cold meats, summer salads and grilled meats.

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

In stainless steel, temperature-controlled tanks.

For 4 months in tanks.

