CHATEAU

TOUR DE BONNET



concours de bordeaux 2024

Château Tour de Bonnet Rosé 2023

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

2023 was marked by a homogeneous start to vegetation: bud-break dates returned to normal, foliage developed rapidly and bunches of grapes emerged nicely. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

HARVEST

1 September - 13 September 2023.

THE WINE

VARIETALS

Merlot 55%, Cabernet sauvignon 38%, Sauvignon blanc 7%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Brilliant, pale salmon-pink colour with silver highlights.

Remarkably intense, the nose offers a subtle bouquet of red berries (strawberries, redcurrants and raspberries) mixed with notes of citrus and slightly acid English sweets.

A lovely creaminess greets us on the attack. The palate is then marked by a lovely fullness and generous volume. The notes of red berries and citrus fruit are again very tasty, while a pleasant freshness emerges on the mid-palate, accompanying us right through to the finish. This is a refreshing, gourmet wine, perfect for a convivial moment of tasting.

FOOD PAIRINGS

Aperitif, gazpacho, radish and crab salad, prawn paella.

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.

AGEING

For 4 months in tanks.

