

CHATEAU TOUR DE BONNET



Château Tour de Bonnet White 2025

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

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

22 August – 16 September 2025

THE WINE

VARIETALS

Sauvignon blanc 55%, Sémillon 25%,
Colombard 16%, Muscadelle 4%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Pale yellow in color with bright green highlights.

The nose is expressive and precise, gaining intensity with aeration. It reveals aromas of pineapple and passion fruit, complemented by yellow peach and white-fleshed fruits, lifted by a touch of citrus.

The palate is clean from the outset, fresh and lively. The mid-palate shows balanced volume and well-controlled roundness, without heaviness, supported by vibrant acidity that gives the wine length and energy. The finish is pure and flavorful, fruit-driven and pleasantly persistent.

A highly successful 2025 Entre-deux-Mers, both generous and vibrant.

FOOD PAIRINGS

Seafood platter, mussels marinières, chicken skewers marinated in ginger, sushi and sashimi, Feta cheese with herbs.

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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