CHATEAU

TOUR DE BONNET



Château Tour de Bonnet White 2015

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

2015 was the third warmest year since 1900... Drought conditions, above-average monthly temperatures and sunshine (in the first half of the year), cool nights and hot weather in August accompanying véraison (colour change) were all ideal for the vines!

HARVEST

09/03/2015

THE WINE

VARIETALS

Sauvignon 55%, Sémillon 30%, Muscadelle 15%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Lovely, brilliant, pale yellow colour with green highlights.

Good intensity with white flower, tropical fruit, and grapefruit nuances. The Sauvignon Blanc varietal character comes through on the aftertaste.

Starts out quite smooth and elegant, with notes of fresh citrus and gooseberry, going on to reveal hints of flowers such as acacia blossom. Good balance and acidity, with a beautiful long finish.

FOOD PAIRINGS

Makes a wonderful aperitif, and accompanies all sorts of fish and seafood dishes.

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

After skin-contact and settling, in stainless steel, temperature-controlled tanks.

AGEING

For 4 months in tanks on lees.

REVIEWS AND AWARDS



"2015 Tour de Bonnet is an expressive wine typical of its appellation, with aromas of white flowers, citrus, and tropical fruit. It is fresh and crisp on the palate. Simple and tasty." 2017 Edition, Le Guide Hachette des Vins, 13/09/2016

