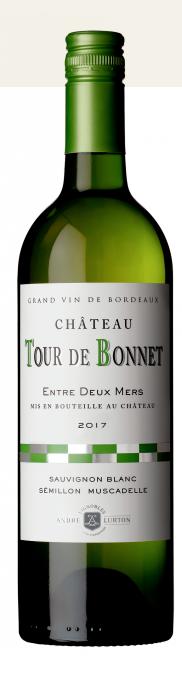
## CHATEAU

## TOUR DE BONNET



## Château Tour de Bonnet White 2017

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 2017 vintage was one of the earliest on record. The growing season was marked by a dry winter and spring (46% less rainfall than usual), accompanied by temperatures 2°C above average (except for the frost in April). This dry summer weather was ideal for ripening the seeds until late August.

#### **HARVEST**

08/30/2017

## THE WINE

#### **VARIETALS**

Sauvignon blanc 60%, Sémillon 20%, Muscadelle 20%

#### ALCOHOL CONTENT

12.5 % vol.

#### **TASTING**

Crystal-clear pale yellow colour that is bright and attractive.

Remarkably intense and fruity nose. Delicate notes of white flowers and citrus fruit fill the glass. Particularly well-structured on the palate, this round and attractively refreshing wine has a beautifully long aftertaste.

## **FOOD PAIRINGS**

Featuring a lemony freshness that lingers on the palate, it is ideal with seafood. Also a treat served on its own as an aperitif.

## 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.

