## CHATEAU

# TOUR DE BONNET



## Château Tour de Bonnet White 2020

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

2020 was marked by very mild temperatures and contrasting precipitation: heavy spring rainfall was followed by an intense summer drought. The fairly mild winter led to early bud break. The summer heat gave way to cool nights in late August, ideal for ripening grapes.

#### **HARVEST**

08/25/2020

#### THE WINE

## **VARIETALS**

Sauvignon blanc 78%, Sémillon 22%

## ALCOHOL CONTENT

12.5 % vol.

## **TASTING**

This wine is a brilliant, very pale yellow colour, scattered with silver highlights. The nose is very expressive, revealing citrus and white floral notes (broom flowers). Starts out attractive on the palate, becoming fresh, wonderfully rich and delicious, laced with slightly tangy lemon flavours.

## **FOOD PAIRINGS**

This Château Tour de Bonnet is the perfect partner for seafood platters, prawn gratin, and nordic salads.

#### **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.

