CHATEAU

TOUR DE BONNET



Château Tour de Bonnet White 2018

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

2018 was one of the warmest years since 1900, featuring above-average temperatures, the second hottest summer to date, and abundant sunshine… Heavy rainfall in the first half of the year was followed by persistent, near-record drought conditions in September.

HARVEST

08/29/2018

THE WINE

VARIETALS

Sauvignon blanc 75%, Sémillon 23%, Muscadelle 2%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Brilliant pale-yellow colour with occasional green highlights.

For the 2018 vintage, Sauvignon Blanc reveals its intense, powerful character on the bouquet, marked by citrus, tropical fruit (pineapple) and yellow peach aromas.

The pronounced fruity nose carries through to the round, generous palate, which serves as a testimony to high-quality, perfectly ripe grapes. The aftertaste is long and tangy with a particularly pleasant aromatic finish.

FOOD PAIRINGS

This wine is ideal paired with oysters, grapefruit with crab, tuna tartare, and goat's cheese.

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



"A tremendously fresh cuvée with lemon, boxwood, and fern notes emblematic of Sauvignon Blanc. It's liveliness on the palate never fails to impress. Best enjoyed between 2020 and 2022."

2020 Edition, Le Guide Hachette des Vins, 04/09/2020

