

# CHATEAU TOUR DE BONNET



## Château Tour de Bonnet White 2019

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

2019 was marked by a fairly mild winter, resulting in early bud break. Spring rainfall was scarce and drought conditions set in in early summer. Rainfall in August provided a welcome relief for winegrowers.

#### HARVEST

09/05/2019

### THE WINE

#### VARIETALS

Sauvignon blanc 75%, Sémillon 20%,  
Muscadelle 5%

#### ALCOHOL CONTENT

12.5 % vol.

#### TASTING

The 2019 Bonnet is a clear, brilliant pale yellow colour, with scattered green highlights. The wonderfully intense nose reveals delicate aromas of white fruit (pear), mixed with notes of citrus fruit. Starts out beautifully straightforward on the palate. Round and full-bodied best describe the mid-palate. The finish is incredibly fresh, contributing a lovely long aftertaste. This wine is beautifully well-balanced. The palate expresses the same white fruit aromas found on the nose.

#### FOOD PAIRINGS

This wine is best served with seafood platters, cod, or endives with ham.

#### SERVING

Serve between 7°C and 11°C

#### AGEING POTENTIAL

2 to 3 years



FAMILLE ANDRÉ LURTON

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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



"Clear pale-yellow colour. The delicate bouquet features attractive herbaceous and floral notes, reminiscent of the meadows. A full-bodied wine with citrus flavours coming to the fore on the palate. A pleasure to drink with fish brochettes."

Gilbert & Gaillard, 01/04/2020



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