

# CHATEAU TOUR DE BONNET



## Château Tour de Bonnet White 2016

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

2016 was one of the finest vintages in the past 20 years. Winter was exceptionally wet and mild, and it rained a great deal in spring until June. However, the weather changed radically in mid-June, turning warm and quite dry, with cool nights. Ideal conditions for growing excellent wine grapes!

#### HARVEST

12/09/2016

### THE WINE

#### VARIETALS

Sauvignon 55%, Sémillon 30%, Muscadelle 15%

#### ALCOHOL CONTENT

12.5 % vol.

#### TASTING

Lovely, brilliant, very pale yellow colour.

Showing complex aromas of tropical fruit and citrus, the bouquet manages to be both intense and ethereal. There are also hints of yellow peach, proving that the grapes were picked very ripe.

Rich and full-bodied. Its freshness enables the flavours to last from beginning to end of the tasting. Although still very young, this wine has a soft, pleasant, velvety aftertaste.

#### FOOD PAIRINGS

Balanced and charming, it is perfect as an aperitif, or with salads and seafood dishes.

#### SERVING

Serve between 7°C and 11°C

#### AGEING POTENTIAL

2 to 3 years



FAMILLE ANDRÉ LURTON

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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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.



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