CHATEAU

TOUR DE BONNET





Château Tour de Bonnet Red 2019

AOC Bordeaux, 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 deep red colour is extremely attractive and the smooth, delicious and very soft tannin provides backbone to the long, elegant and fruity aftertaste.

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

09/24/2019

THE WINE

VARIETALS

Merlot 60%, Cabernet sauvignon 40%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Attractive cherry red colour, brilliant, with garnet highlights.

Very expressive, the nose is marked by tasty notes of ripe red fruit (raspberry, redcurrant) to which is added a light toasty note.

The palate is very supple and silky. This wine is very pleasant and particularly well balanced, which makes it drinkable now. Notes of fresh red fruit (cherry, redcurrant, raspberry), but also of dried fruit blend harmoniously with chocolate aromas. The tannins are present, but not excessive, well blended. The finish is a little more woody.

FOOD PAIRINGS

This Château Tour de Bonnet will be the ideal companion for a cheeseburger, a cordon bleu of turkey or spaghetti bolognaises.

SERVING

Serve between 13°C and 15°C

AGEING POTENTIAL

3 to 5 years



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THE VINEYARD

TERROIR

Clay-limestone & clay-siliceous

AGE OF VINES

20 years years old

IN THE VINEYARD

Pruning type: Double Guyot.

Grape Harvest: Mechanical harvests.

THE CELLAR

WINEMAKING

In stainless steel, temperature-controlled tanks with patented cap-breaking system.

AGEING

In tanks and in barrels.

REVIEWS AND AWARDS



"Deep ruby colour with brown highlights. Nose of jammy fruit (wild strawberry, cherry, blackcurrant), with soft spices in support. Supple mouth revealing a pleasant fruity dimension. Tannic evolution without excess. The finish is fresh and supple."

Gilbert & Gaillard, 14/03/2022

