

CHATEAU TOUR DE BONNET



Château Tour de Bonnet White 2021

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

2021 was marked by very capricious weather. There was a lot of rain in the spring. An episode of frost at the beginning of April caused major damage. The summer was very mild, with no extreme heat. At the end of August, fine weather set in, with high temperatures during the day and cool nights: ideal conditions for ripening the grapes. These last few weeks were crucial to the success of this vintage.

HARVEST

09/13/2021

THE WINE

VARIETALS

Sauvignon blanc 85%, Sémillon 15%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Limpid, nice pale yellow colour, dotted with silver reflections.

Very expressive, nose is dominated by tasty notes of white fruit, juicy (peach, nectarine) and citrus (grapefruit, candied orange).

The frank attack announces a beautiful intensity of the fruit in mouth, with notes of exotic fruits (mango), white fruits like peach, without forgetting citrus fruits (lemon, grapefruit). The balance between fat and freshness is perfectly mastered. The finish is successful.

FOOD PAIRINGS

It is a fresh and gourmet wine that can be enjoyed as an aperitif, with a seafood platter, or with grilled fish.

SERVING

Serve between 7°C and 11°C

AGEING POTENTIAL

2 to 3 years



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com

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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