# CHATEAU

# TOUR DE BONNET



# Château Tour de Bonnet Grande Cuvée Red 2015

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. Aged with special care and attention partly in new oak barrels, a new prestige cuvée, Château Tour de Bonnet Grande Cuvée, now adds to the estate's range. It will delight people who love rich, powerful wines. It has a bouquet of ripe fruit with hints of vanilla and is smooth and perfectly balanced on the palate!

# THE VINTAGE

#### WEATHER CONDITIONS

2015 was the third warmest year since 1900... Drought conditions, above-average monthly temperatures and sunshine (in the first half of the year), cool nights and hot weather in August accompanying véraison (colour change) were all ideal for the vines!

#### **HARVEST**

09/24/2015

# THE WINE

# VARIETALS

Merlot 50%, Cabernet sauvignon 50%

# ALCOHOL CONTENT

14 % vol.

#### **TASTING**

This Grande Cuvée is a very elegant and intense deep red colour with scattered purple highlights. The rich, complex nose features delicate notes of black fruit (morello cherry) along with a touch of beeswax and Virginia tobacco.

The wine starts out smooth and straightforward on the palate, going on to display beautiful structure, as well as delicious ripe red and black fruit flavours. It is altogether concentrated and well-balanced. The tannin is smooth and the aftertaste features nuances of sweet spice (cinnamon). The wine shows considerable vivaciousness and freshness that make it very appetising.

#### **FOOD PAIRINGS**

Lamb, pork, and barbecued meats.

#### **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

19 years old

## IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: By hand or manual sorting before machine

harvest

# THE CELLAR

# WINEMAKING

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

#### **AGEING**

Partly in new oak barrels.

