# CHATEAU

# TOUR DE BONNET





# Château Tour de Bonnet Rosé 2016

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 rosé has a bouquet with floral nuances as well as a velvety texture on the palate with just the right amount of freshness on the aftertaste. Very long, pleasant finish.

#### 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**

03/10/2016

#### THE WINE

#### **VARIETALS**

Merlot 50%, Cabernet sauvignon 50%

## ALCOHOL CONTENT

13 % vol.

# **TASTING**

The pale soft pink hue with brilliant, slightly salmon-coloured highlights reflects short maceration. The dominant aroma is peach, complemented by subtle floral notes, such as jasmine. Delicious and quite enjoyable on the palate with hints of redcurrant and citrus. The particularly fine balance between acidity and an impression of sweetness confers decided elegance. Attractive, easy-going 2006 Tour de Bonnet rosé has a fine long aftertaste.

### **FOOD PAIRINGS**

It is ideal on a summer's evening with friends, at a barbecue, with melon and Parma ham, with seafood, etc.

#### SERVING

Serve between 7°C and 11°C

# AGEING POTENTIAL

2 to 3 years



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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: By hand or manual sorting before machine

harvest

#### THE CELLAR

WINEMAKING

In stainless steel, temperature-controlled tanks.

**AGEING** 

For 4 months in tanks.

## **REVIEWS AND AWARDS**



"This equal blend of Merlot and Cabernet Sauvignon makes a pale rosé wine with salmon-pink highlights. On aeration, the bouquet offers hints of white flowers, wilted roses, peaches, fruit pits, and oranges. It is full-bodied on the palate, with a lovely balance of freshness, complexity, and discreet elegance. 2017 - 2018. Food & wine pairing: Pork tenderloin with cherries." 2018 Edition, Le Guide Hachette des Vins, 31/08/2017

