

CHATEAU TOUR DE BONNET

Château Tour de Bonnet Rosé 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. 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

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!

TERROIR

Clay-limestone and clay-siliceous

IN THE VINEYARD

Pruning type: Double guyot

Grape Harvest: By hand or manual sorting before machine harvest

HARVEST DATES

09/13/2015

VINIFICATION

In stainless steel, temperature-controlled tanks.

AGEING

For 4 months in tanks

VARIETALS

Merlot 50%, Cabernet sauvignon 50%

TECHNICAL DATA

Age of vines: 20 years years old

AGEING POTENTIAL

2 to 3 years

TASTING

This 2015 rosé Château Tour de Bonnet has a beautiful pink rose petal colour with salmon-pink highlights. Good intensity on the nose with white peach, grapefruit, raspberry, and spring flower nuances. Quite elegant on the palate thanks to a balance between freshness, due to the understated acidity, and an interesting sweetness. The fruity aromas on the nose carry over onto the palate and there is a long aftertaste of ripe fruit. This wine is ideal as an aperitif, with summer meals, pork, seafood, etc.

VISUAL APPEARANCE

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AT NOSE

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ON THE PALATE

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