

# CHATEAU TOUR DE BONNET



## Château Tour de Bonnet Rosé 2021

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

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

09/27/2021

### THE WINE

#### VARIETALS

Cabernet sauvignon 50%, Merlot 43%,  
Sémillon 7%

#### ALCOHOL CONTENT

12.5 % vol.

#### TASTING

Colour is a very pale pink, slightly salmon-coloured, with some silver reflections. Very aromatic, the nose is charming, with a beautiful intensity, mixing notes of small red fruits and flowers (rose). Palate is balanced, combining suppleness and freshness. A lot of delicacy for this rosé which offers us a pleasant fruitiness, with notes of red fruits, slightly acid (English candy style).

#### FOOD PAIRINGS

It can be enjoyed chilled, as an aperitif, on a platter of cold meats, a pizza or, in the summer, on salads or grilled meats.

#### SERVING

Serve between 7°C and 11°C

#### AGEING POTENTIAL

2 to 3 years



FAMILLE ANDRÉ LURTON

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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.



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