

## Château La Tour Carnet

VINTAGE 2024



- Winter: mild and very wet



Spring: cool, with excess water in May



Summer: cool

Harvest from 9 to 18 Sept.



AOC Bordeaux

SURFACE 1.3 ha

**GRAPE VARIETIES** 



SOIL TYPE Gravelly

DENSITY

10 000 vines per ha

AGE OF VINES 16 years







YIELD 36 hl/ha

BLEND



■72% Sauv. Blanc ■28% Sémillon

AGEING



100% in 400-litre barrels (1/2 new oak + 1/2 1-wine oak)

**BOTTLING** 

12 March 2025

**TASTING** 



A brilliant and a clear colour with subtle golden hints.



Notes of citrus fruits intertwined with white flowers and light smoky and vanilla scents.



Lively attack on the palate with a great acidity. Smoothy with a light texture which lend to an hint of minerality.

**OUR COMMITMENTS** 



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