

CHÂTEAU LA TOUR CARNET Haut-Médoc Grand Cru Classé

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VARIETALS	60% Merlot, 37% Cabernet Sauvignon, 3% Cabernet Franc
VINTAGE	2016
REGION	Haut-Médoc, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE NOSE PALATE	Very sustained and bright garnet red color. The 2016 reveals an initially fruity nose, which develops aromas of fresh red fruit. Upon aeration, notes of jam can be perceived combined with discreet vanilla fragrances. The attack is broad in the mouth and the tannins are well present but extremely silky A powerful, fine and elegant wine with a balanced finish and fantastic length.
AGEING	Aged in barrels (with a proportion of 30% new barrels) for an average of 16 months.
PAIRING	Beef, lamb, game, poultry.
READINESS FOR DRINKING	At its peak around 2020-2025.
RATINGS	93ptsJAMESSUCKLING.COM \$ 91pts Local Company (1) A 11 WINE ADVOCATE (1) VIVINO
ORDER CODE	FR455