



CHÂTEAU LA TOUR CARNET

Haut-Médoc Grand Cru Classé

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VARIETALS	60% Merlot, 40% Cabernet Sauvignon
VINTAGE	2018
REGION	Haut-Médoc, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Deep garnet purple in color.
NOSE	It offers cedar and dried herbs, with subtle notes of redcurrant jelly and cassis, plus a touch of crushed rocks.
PALATE	Medium-bodied, the palate has chewy tannins and a lively backbone, with an herbal finish.
AGEING	Aged in barrels for 16 months, including 30% in new barrels.
PAIRING	Grilled meat or meat in sauce, cheeses and mushroom dishes.
READINESS FOR DRINKING	At its peak around 2025-2030.
RATINGS	93pts WINEENTHUSIAST 93pts falstaff 92pts JAMESSUCKLING.COM 4.1 VIVINO 92pts Decanter 90pts Wine Spectator 90pts Robert Parker WINE ADVOCATE
ORDER CODE	FR0455

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