

# CHÂTEAU LA TOUR CARNET

## Haut-Médoc Grand Cru Classé

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VARIETALS	50% Merlot, 50% Cabernet Sauvignon
VINTAGE	2019
REGION	Haut-Médoc, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Deep purple-black in color.
NOSE	The 2019 La Tour Carnet bursts from the glass with bold notes of crushed black plum, fresh cassis and kirsch, as well as gentle suggestions of bay leaves, lead pencil, and wood smoke.
PALATE	The medium-bodied palate offers a powerful core of taut, muscular black fruits with a firm, grainy texture and well-integrated freshness, ending with a long, savory 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 2024-2040.
RATINGS	94pts <b>JAMES SUCKLING.COM</b> 93pts <b>Antonio Galloni</b> 92pts <b>Robert Parker</b> WINE ADVOCATE <b>vinous</b> 92pts <b>Decanter</b> <b>vivino</b> 4.1 Featured in Top 25 Bordeaux Haut-Médoc Red
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