

LES PENSEES DE LA TOUR CARNET

2014

HAUT MEDOC

- CONSULTANT WINEMAKER : Michel ROLLAND -

OVERVIEW

Château La Tour Carnet dates back to the 12th century and is one of the oldest estates in the Médoc region. The medieval architecture features a tower built in 1120 and the château is surrounded by a moat. La Tour Carnet has had several illustrious owners, including the family of Michel de Montaigne, one of the greatest French philosophers and twice-elected Mayor of Bordeaux. Les Pensées de La Tour Carnet takes its name from the famous Essais written by Michel de Montaigne. The vineyard of Château La Tour Carnet was planted there in 1407.

VINEYARD

Soil: Clay subsoil with a large proportion of limestone covered by a deep layer of Günz gravel

Surface: 123 hectares

Average age of the vineyard: 30 years

Grape varieties: 59% Merlot / 37% Cabernet Sauvignon / 3% Petit Verdot / 1% Cabernet Franc

BLEND

82% Merlot / 18% Cabernet Sauvignon

MAKING PROCESS

Manual harvest in small crates with a first sorting in the vineyard. Cold pre-fermentary maceration. Manual punching down. Ageing for 15 months in French one-year old oak barrels.

TASTING NOTE

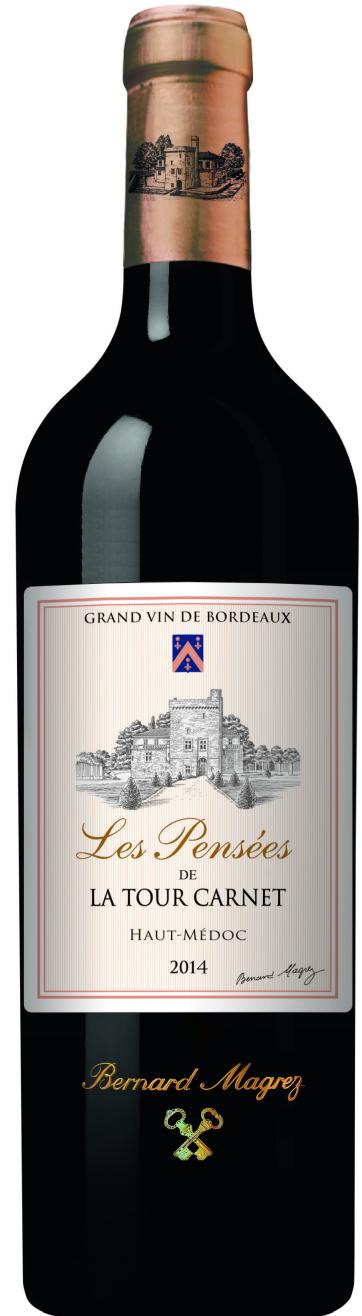
This wine presents deep ruby-red colour with garnet hue. The first nose is fruity with notes of raspberry and blackberry. With swirling, this wine develops fine aromas of cooked fruits, slightly jammy and underlined by vanilla. The attack is supple, to become more firm on the mid-palate. Tannins are delicate and supported by a touch of acidity, giving a nice freshness to the wine. The finish is quite long and very elegant.

MATCHING FOOD

Serve at 17-18°C with braised leg of wild boar, truffle omelette, or with duck breast slivers and morels, along with Tagliatelles and walnut oil. This wine will be perfect with dark chocolate desserts.

AGEING POTENTIAL

From 5 to 10 years



GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19