



Château La Tour Carnet, Haut-Médoc, Bordeaux, France (150cl.), 2015

Winemaking

A first sorting of the fruit is done in the vines followed by a manual sorting on a vibrating sorting table. High-frequency de-stemming using a Pellenc de-stemmer, then densimetric berry sorting. The berries are cooled using a cryogenic tunnel (injecting a liquid nitrogen spray). Transfer to vats by gravity-flow using a mobile bin. Vinification in small-sized oak and concrete vats. Pre-fermentation cold soak (8°C). Manual pigeages. Low temperature alcoholic fermentations (28°C). Maceration for 25 to 32 days. Ageing in barrels for 16 months. 30% of the barrels are new.

Tasting Note

This wine is a beautiful deep garnet red, with red berry fruit with a hint of jam, cacao and vanilla on the nose. Full in the mouth with beautiful silky tannins.

Food Matching

Beef, lamb, game dishes (deer, venison) or poultry.



Product code: 4491

Technical Details

Varieties:

Merlot 70%

Cabernet Sauvignon 30%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 150cl

Oak Ageing

Time: 16 Months

Type: French Oak

% wine oaked: 100

% new oak: 30

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