

# Château La Tour Carnet, Haut-Médoc, Bordeaux, France, 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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