



Château La Tour Carnet

To understand what makes the richness and unique personality of La Tour Carnet wines, you must understand both what makes its terroir original and what makes its viticulture and winemaking techniques excellent.

The terroir of Château La Tour Carnet is a veritable mosaic of very diverse terrains.

The use of the most modern techniques such as the drone acquired by Bernard Magrez to analyze the plots, made it possible to optimize the virtues of these lands by assigning them the best suited grape varieties: the Butte is a terroir suitable for Merlots, the hillsides , rather Cabernets.

But obtaining exceptional grapes would be nothing without careful winemaking techniques that allow you to get the most out of them.

This is why, for several years, Château La Tour Carnet has returned to traditional methods which largely rely on manual labor.

Eye: Chateau la Tour Carnet has a very deep garnet color, with a beautiful shine.

Nose: The nose is initially fruity, followed by aromas of fresh red fruits then jammy notes combined with discreet notes of vanilla once aerated.

Palate: The attack is ample and the tannins are very present but extremely silky. The result is a powerful, fine and elegant wine with a balanced finish of fantastic length.