
Chateau La Tour Carnet



CHATEAU
LA TOUR CARNET

This winegrowing estate goes back to the XIIIth century, and is without a doubt one of the oldest Châteaux in the Médoc. The medieval architecture features a tower built in 1120 and 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. The vineyard dates back to 1407. Location: Saint-Laurent Médoc. Area under vine: 112 hectares. Wine grape variety: Red: 65% Merlot, 32% Cabernet Sauvignon, 2% Cabernet Franc and 1% Petit Verdot. White: 33% Sauvignon Blanc, 33% Semillon, 29% Sauvignon gris, 5% Muscadelle Age of vines: 30 years. Vine density : 8,000 to 10,000 vines per hectare. Terroir: Clay subsoil with a large proportion of limestone covered by a deep layer of Günz gravel forming the famous "butte de la Tour Carnet". Viticulture: Guyot double pruning method, without a renewal spur. Viticultural practices are environmentally-minded, and carried out in keeping with the profile of each individual plot. Leaf thinning and bunch thinning. Winemaking: The grapes are hand-picked into small crates after an initial sorting in the vineyard. Use of an E1 destemmer. The grapes are put uncrushed into stainless steel vats. Cool pre-fermentation maceration. Manual punching down of the cap. A French oak wine is aged on the lees in barrels for 18 months with regular bâtonnage (stirring with a stick). Yield: 30 to 40 hectolitres per hectare. Awards: Mill 2002: Gold Medal at the 2004 Competition of Bordeaux BORDEAUX BLANC Awards: Mill 2005: Noted 89-91/100 by Robert Parker GRAND CRU CLASSÉ DU HAUT MÉDOC Awards: Mill 2002: Gold Medal at the 2004 Competition of Bordeaux Noted 88-89/100 by Robert Parker " Coup de coeur " for Guide Hachette 2006 Mill 2003: Triple Gold Medal at the 2005 Competition of Paris and at the 2006 Competitions of Bordeaux and Brussels Silver Medal at the 2006 International Wine Challenge Noted 89-91/100 by Robert Parker Mill 2004: Gold Medal at the 2006 Competition of Bordeaux Noted 88-90/100 by Robert Parker Mill 2005: Noted 90-92 by Robert Parker