



CHÂTEAU LA TOUR CARNET

VINTAGE 2024



Winter: mild and very wet



Spring: cool, with excess water in May



Summer: cool



Harvest from 24 Sept. to 9 Oct.

APPELLATION

AOC Haut-Médoc

SURFACE

234 ha

GRAPE VARIETIES

58% Merlot
37% Cab. Sauv.
4% Petit Verdot
1% Cab. Franc



SOIL TYPE

A highly calcareous clay base covered by a thick layer of Günzian gravel.

DENSITY

8 000 - 10 000 vines per ha

AGE OF VINES

25 years



YIELD

25 hl/ha

BLEND



63% Merlot
33% Cab. Sauv.
3% Petit Verdot
1% Cab. Franc

AGEING



60% in barrels (1/2 new oak + 1/2 one year oak)



40% in stainless steel vats, wood and cement

BOTTLING

June - July 2026

TASTING



A clear and brilliant robe with purple hints.



Fresh red-fruits notes with hints of spice and tobacco.



Full and well-balanced attack with a supple, long and elegant finish.

OUR COMMITMENTS

