

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.

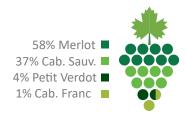
APPELLATION

AOC Haut-Médoc

SURFACE

234 ha

GRAPE VARIETIES



SOIL TYPE

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

DENSITY

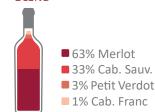
8 000 - 10 000 vines per ha

AGE OF VINES 25 years



YIELD 25 hl/ha

BLEND



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







CHÂTEAU LA TOUR CARNET GRAND CRU CLASSÉ EN 1855 2024

HAUT-MÉDOC -

LA TOUR CARNET