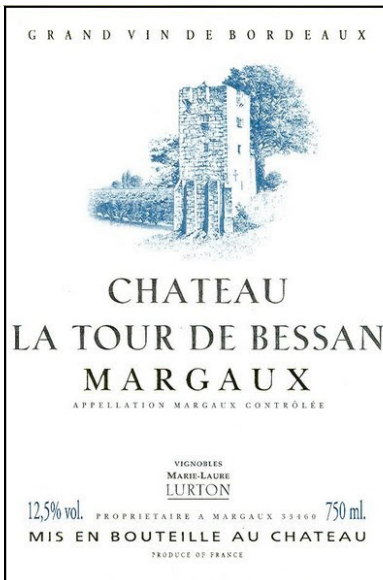


CHÂTEAU LA TOUR DE BESSAN

MARGAUX 2016



One of several properties under the umbrella of the historic Lurton family, Tour de la Bessan is under the direction of Marie-Laure Lurton and the much sought after consulting oenologist Jacques Boissenot. Spread over three communes in the Margaux appellation (Soussans, Arsac, Cantenac), the blocks that make up the winery are Pyrenean gravel with different levels of clay depending on each zone. The varieties and rootstocks are adapted to each block and soil type. There are 16.8 Ha of vines on gravelly soils averaging 25 years of age. Planted to Merlot 62 %, Cabernet Sauvignon 23 % and Cabernet Franc. The grapes macerate for 14 to 18 days depending on each vineyard block before being aged in French oak.

They are audited by the Terra Vitis association in order to keep our certification. Every year an inspector from the association checks that we comply with all the points in the recommended guidelines and at least every five years we are inspected by an external independent auditor from Afnor. They have passed the certification inspection with ease every year since 2003.



The wines are guaranteed by the AOC: every lot has to receive the official approval from the organism that defends and manages the Appellation of Origin system before being allowed to go to market. Not only is the production facility (vineyards and cellars) approved, but the final product is also tasted systematically. For each vintage, a tasting commission that tastes the wines blind validates the visual, aromatic and taste qualities of each wine before being commercialized.

To obtain the status of Cru Bourgeois, the Bureau Veritas also carries out inspections on the production facility, the finished product and total traceability of the wine in question. The wine must be presented at a blind tasting every year. The Cru Bourgeois sticker on the bottles guarantees that the wine has met with all the criteria.



Blend: 77% Merlot, 22% Cabernet Sauvignon, 1% Petit Verdot

Ageing: Traditional and adapted to each block Aged in French oak barrels for 12 months (depending on the year)

Average age of vines: 25 years old

Average yield for the vintage: 43 hectoliters/ 30 hectares

92 points JAMES SUCKLING, February 2019



"The more you know about wine, the more you'll want to know about us."

www.ahdvintners.com; (586) 552-1414