

CHÂTEAU la TOUR de BESSAN MARGAUX 2020

94



\$67.99

Product Code:	3710	Closure:	Cork
Country:	France	Unit:	Each
Region:	Bordeaux	Volume:	750ml
Sub Region:	Margaux	Alcohol:	13.6%
Style:	Red	Grape:	61% Merlot, 33% Cabernet Sauvignon, 6% Petit Verdot
Variety:	Cabernet / Merlot Blend		



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TASTING NOTES

The origin of this property can be found in a 13th century tower situated in Soussans. But today here are simply some ruins left of this old fortified site. In 1972, Lucien Lurton bought the tower and vineyards from the Clauzel family and in 1992, his daughter, Marie-Laure took over. With a wine-making degree in hand and 6 years experience under her wing working on her father's other domains, she knew the domain like the back of her hand.

In 1999, Emilie Roulle, an agronomist, became the vineyard manager. Her work showed results quickly: the 2003 vintage earned the Terra Vitis certification. This consolidates the viticultural choices made that respect the environment. The classification of the 2003 Crus Bourgeois in June finally gave Chateau La Tour de Bessan the official status of Cru Bourgeois.

94/100 JamesSuckling.com (2020 Vintage)

"Currants, black cherries, and spices. Medium- to full-bodied with very fine and polished tannins and an extremely long, flavourful finish. Give this three or four years to come together, but lovely structure. Best ever?"

90/100 Vinous (2020 Vintage)

"The 2020 La Tour de Bessan is very, very good. A blast of dark cherry fruit, smoke, licorice, blackberry and espresso races

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across the palate. The 2020 is dark and brooding, yet retains a mid-weight sense of structure. There is certainly plenty to like."

89/100 Georgina Hindle, Decanter, March 2023 (2020 Vintage)

"Lively and focussed, this has well defined strawberry and raspberry fruit that has quite a strong herbal edge to them - dried herbs with liquorice, clove and toasted cedar giving the spice that lingers on the tongue and finish. The acidity is most at the fore right now with the chalky tannins giving the overall frame. Needs a bit more time to harmonise and for the acidity and tannins to work together more seamlessly."

CONTACT VINO FINO

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