



MARIE-LAURE
LURTON
CRÉATRICE DE VIN

CHÂTEAU LA TOUR DE BESSAN 2022

MARGAUX APPELLATION



OWNER :

Marie-Laure LURTON

SURFACE UNDER VINE :

35 ha on Pyrenean gravel soils

DENSITY OF VINES :

6 660 to 7 760 vines/ha

AVERAGE AGE OF VINES : 25 years

BLEND IN THIS VINTAGE :

49,6 % Merlot

43,8 % Cabernet Sauvignon

6,6 % Petit Verdot

HARVEST DATES :

From 09/08/2022 to 09/26/22

LENGTH OF MACERATION :

17 to 22 days

YIELD OF THIS VINTAGE :

31,45 hl/ha

WINEMAKING AND AGEING :

Plot selection, maceration adapted to each tank.

Barrel aging is adapted to the vintage conditions, with 30% new French oak.

PRODUCTION :

75 000 bottles

DEGREE : 13,92% vol.

VINEYARD MANAGER : Habib Achenglil

CELLAR MASTER : Jean-Luc Brégille

CONSULTANT OENOLOGIST : Éric Boissenot



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