

Tour de Bessan

Chateau Tour de Bessan Margaux

France - Bordeaux

Merlot - Cabernet Sauvignon -
Cabernet Franc



The History

This Château is named after a 13th C tower, the only remains of this medieval construction which was a veritable fortress built to protect its owner, lord Jehan Colomb, when he was visiting his land. The edifice remained in the Colomb family until 1390, when his descendant was executed having been found guilty of conspiring against the English. Several illustrious local families followed suite in ownership: The Durforts, the Garros and the Lord of Mons in 1488. Their last heir, Thérèse, married the son of the renowned writer, Montesquieu in 1740 and their heirs kept this title until the French Revolution. It was in 1972 that Lucien Lurton bought the tower with its vineyards from the Clauzel family. He moved heaven and earth in order to establish this domain, all the while running his numerous other châteaux. In 1992, his daughter, Marie-Laure took over the domain. With a degree in oenology and six year's experience working at her father's other châteaux tucked firmly under her belt, Marie-Laure Lurton knew every single block that made up the domain perfectly. Her first priority in terms of investment was in the vineyard: heightening the trellising in order to increase the canopy surface, replacing vines where necessary and uprooting the Cabernet Franc to plant Merlot and then Cabernet Sauvignon.



The Wine

Owner: Marie-Laure LURTON. Vineyard area: 33 ha. Average age of the vines: 25 years. Average yield: 42,5 hl/ha. Production: 100 000 btl/year. Soil: deep gravelly earth of the quaternary. Ageing: 5 to 10 years. Maturing and making: Vinification in thermo-regulated tanks and maturing 12 months in tanks and 12 months in barrels (30% new barrels)



Tasting Notes

45 % Merlot, 45 % Cabernet Sauvignon, 10 % Cabernet Franc. Deep red color with purple hints. Red fruits violet aromas, and spices with melted woody notes. Nice tannic structure, elegant wine. Persistent and fresh finale. Harmonious wine.



Food Pairing

Côtes de boeuf (beef), carré de veau Choisy (veal). Cheese.

