

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2000

After a halfhearted early summer, which was followed by a particularly hot and dry August, allowed us, once more, to confirm the age-old proverb that: "The must is made in August".

The dry weather which continued until the 10th October, allowed us to achieve grapes of an exceptional level of maturity.

Tasting

Very intense colour.

In the nose, good balance between the fruit (blackberry, strawberry) and the wood (liquorice, grilled note).

In the mouth, the attack is rich but very soft. The wine is characterised by a very good length with an imposing structure composed of soft tannins. The finale, which is not aggressive, is very long.

Facts

Harvest: from September 21st to October 10th

Grape varieties: 66% Cabernet Sauvignon

30% Merlot - 4% Cabernet Franc

Alcohol: 13°