

CHÂTEAU  
PONTET-CANET  
GRAND CRU CLASSÉ EN 1855



## 2003

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The 2003 vintage will always remind us of the summer heatwave. Flowering, which occurred in the last fortnight in May, suggested that harvest would be around September 15<sup>th</sup> to 20<sup>th</sup>.

With the exceptional weather conditions in August we thought for a time that the harvesting date would have to be brought forward. However, with the knowledge we have of our terroir and having repeatedly tasted the fruit, the choice of mid-September was unavoidable.

Acidity remained close to normal despite potentially high levels, particularly in the best terroirs and oldest plots.

Maintaining good balance, even in complicated years, is always the hallmark of a great terroir.

## Tasting

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Very intense colour.

The very powerful nose features an excellent balance between fruit (blackberry, raspberry) and wood (liquorice, toasty notes).

On the palate, the attack is full but very mild. This wine stands out with its fine length and imposing structure – a characteristic of great Pauillac – made up of extremely smooth tannins.

The finish shows no trace of aggressiveness and is very long.

## Facts

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Harvest: from September 11<sup>st</sup> to October 2<sup>nd</sup>

Grape varieties: 65% Cabernet Sauvignon - 30% Merlot  
4% Cabernet Franc - 1% Petit Verdot

Alcohol: 13°