

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2004

One of the principal characteristics of the year 2004 resides in the great drought. The figures are eloquent: 17% less water compared to 2003 and 27% compared to 1990!

However, some unwelcomed rains came during summer enlarging bays of an already ample harvest.

The green harvest showed its importance in 2004.

The first passage in July had to be followed by a second in August to rectify nature's generosity. Finally, at the beginning of September, the unripe bunches were discarded by the personnel of the field.

The harvest began the last day of September. Our knowledge of our vineyard is becoming more and more refined that we have gained such confidence that we allow him to guide us in the planning of our harvest.

Tasting

With its profound nearly opaque colour, the intense nose expresses a refined complexity with spicy notes of liquorish, coffee and vanilla mixed with red and black fruits such as blackberry's and toasted cherries.

Once in the mouth, the attack is full with an evolution that is at the same time long and luscious. In the midst of the long juicy tannins, the finale carries the unmistakable and unique character of a great Pauillac.

The aromas in the mouth are extremely persistent.

It is really a great vintage.

Facts

Harvest: from September 30th to October 18th

Grape varieties: 65% Cabernet Sauvignon - 29% Merlot

4% Cabernet Franc - 2% Petit Verdot

Alcohol: 13°