

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2007

After a particularly hot and dry April, the next 4 months were dominated by rain and cold temperatures. These conditions allowed a long flowering period as well as favouring the vine diseases. We are probably more exposed to mildew than others due to our method of viticulture. Therefore, we reacted quickly by cutting the affected bunches and those which had not changed colour yet towards the end of August.

Fortunately, good weather conditions returned in September allowing for a good maturation.

Tasting

Very deep robe.

Explosive nose of black and red fruits with a beautiful minerality that one finds in recent vintages of Chateau Pontet-Canet.

On the palate, the attack is full and leaves great length with finesse whilst subtlety conserving the tannins strength so characteristic of this vintage. The length is impressive with a beautiful freshness. The tactile sensations on the palate persist in a very long finish. The velvet texture no longer describes the tannins but more that of lace.

It is a very beautiful wine which once more shows the greatness of Château Pontet-Canet's terroir.

Facts

Harvest: from October 1st to 13th

Grape varieties: 70% Cabernet Sauvignon - 25% Merlot

4% Cabernet Franc - 1% Petit Verdot

Alcohol: 13°