

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2010



Each year in Bordeaux is unique, truly not resembling any other. Like any child, a wine has two parents: a father-terroir and a mother-vintage. It will have something of both, but above all it must be itself.

The vine cycle got off to a slightly late start. Then unstable weather during flowering caused shatter, which reduced the number of berries, especially in our older Merlot parcels.

However, sun and drought predominated until harvest time, heralding a fine vintage.

We made considerable progress in our use of draft horses, increasing the surface area on which tractors are not used at all from 7 to 24 hectares (17 to 59 acres).

The vinifications, reduced to the essential at Pontet-Canet, were a reminder that a great wine is made first and foremost in the vineyard.

The result of our choice of organic and biodynamic viticulture, the 2010 vintage is the only one among the Medoc Classified Growths to have both certifications.

Tasting

The colour is crimson shading to black.

Aromas of violet, blackberry, redcurrant and cherry among others predominate on the highly complex and vibrant nose.

On the palate, the wine displays a forthright structure of impressive length. Radiant fruit, exquisite freshness, shimmering substance and patrician tannins define this widely acclaimed vintage. Fine, supple and gracious, the wine leaves a lasting memory of consummate pleasure.

Certainly the finest Pontet-Canet of the modern era and the first vintage to be certified 100% organic and biodynamic!

Facts

Harvest: from September 29th to October 17th

Grape varieties: 65% Cabernet Sauvignon - 30% Merlot

4% Cabernet Franc - 1% Petit Verdot

Alcohol: 14.5°