

CHÂTEAU  
PONTET-CANET  
GRAND CRU CLASSÉ EN 1855



## 2012

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After a particularly mild winter, rain set in during the spring. Frequent and often heavy showers accompanied the first few months of the vine cycle. As a result, flowering occurred rather late and took longer than usual.

Fortunately the sun always returns, as was the case from mid-July, ushering in a hot and particularly dry summer. These favourable conditions lasted until the onset of autumn and mitigated the differences in maturity caused by the long flowering period.

The weather then turned again, bringing a lot of rain just a few days before we started picking the first Merlot parcels.

Anticipating the possibility of harvests in the rain, however, we had installed a third sorting line.

Although no rain at all would have been ideal, careful sorting ensured that only perfectly ripe grapes filled the vats.

## Tasting

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The wine has a deep, glittering hue and a complex nose on which black fruit aromas mingle with graphite and spice notes.

The structure on the palate is particularly dense and long, with chiselled tannins of incredible precision. A 2012 of remarkable purity and energy, with fantastic fruit and radiance that take it to the peak.

For the first time, Pontet-Canet matured nearly a third of the vintage in concrete amphoras.

## Facts

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Harvest: from October 4<sup>th</sup> to 17<sup>th</sup>

Grape varieties: 65% Cabernet Sauvignon - 30% Merlot

4% Cabernet Franc - 1% Petit Verdot

Alcohol: 13.5°