

CHÂTEAU  
PONTET-CANET  
GRAND CRU CLASSÉ EN 1855



## 2019

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After quite a mild winter, the first leaves appeared on the vines at the beginning of April. Despite a very unusual cold snap in May, which slowed cane growth for some days, flowering ensued very quickly and uniformly. Then summer settled in and the first grapes began changing colour on July 23<sup>rd</sup>. A few much-awaited showers quickened the pace of this initial colour change and by the end of July, in just a few days, ripening was well underway. Harvest time approached in very promising conditions with the fruit presenting lovely crispness.

On September 23<sup>rd</sup> in brilliant sunshine, the Merlot grapes were picked followed by the Cabernet Franc. In the very last days of September the “real” Medoc harvest began with the first crates of the princely Cabernet Sauvignon being picked.

On October 10<sup>th</sup> at midday, when the last Petit Verdot had been brought in, the secateurs were put away and tranquillity returned to the vines.

## Tasting

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The wine displays a very attractive, intensely dark colour with purple glints. The nose adds to the appeal, offering a magical array of aromatics ranging from graphite and cedar-wood notes to aromas of wild fruit. The depth of flavour on the palate is underpinned by soft tannins and lovely acidity. The finish, which reveals subtle smoky notes, is amazingly long. In this vintage, Pontet-Canet shows once again that natural refinement is its finest jewel. 2019, without doubt, is a promise of voluptuousness for all wine lovers.

## Facts

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Harvest: from September 23<sup>rd</sup> to October 10<sup>th</sup>

Grape varieties: 65% Cabernet Sauvignon - 30% Merlot  
3% Cabernet Franc - 2% Petit Verdot

Alcohol: 13.5°