

CHÂTEAU  
PONTET-CANET  
GRAND CRU CLASSÉ EN 1855



## 2020

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After a particularly mild winter, the growing season started with remarkably warm months of March and April (+2.25°C on average), resulting in early and clean bud burst around March 21<sup>st</sup>.

The season saw its first heavy rainfall in early May and then from May 23<sup>rd</sup> to June 20<sup>th</sup>, just after flowering.

With the experience gained in previous vintages, we supported our vines in their fight against downy mildew with strength, action and innovation. Horsetail herbal infusions, and decoctions of willow and alder buckthorn picked on the estate, were applied daily by our vineyard team, strengthening the vines' defences throughout this critical period and thus saving the crop. Veraison marked the end of this sensitive period. It started in mid-July under a bright sun that lasted until harvest, only punctuated by violent storms at the beginning of August.

The 2020 turned out to be a challenging vintage, brilliantly handled by our new technical director Mathieu Bessonnet.

## Tasting

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Deep colour with purple reflections.

The very expressive and airy nose opens with aromas of blackcurrant, peonies and liquorice.

The palate is generous, full and creamy. The acidity and tannins melt together, giving the wine its upright character.

The long finish is dominated by smoky aromas, black fruit and mint.

## Facts

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Harvest: from September 14<sup>th</sup> to 30<sup>th</sup>

Grape varieties: 60 % Cabernet Sauvignon - 32 % Merlot  
4 % Cabernet Franc - 4 % Petit Verdot

Alcohol: 13°