

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2021

An unusual year in every way. Doubts, fears, and finally relief thanks to the fortunate late-season conditions.

After a historically mild February (+2.49°C compared with the ten-year average), bud burst occurred early in mid-March, i.e. a week before the already-early 2020 vintage. A cold snap threatened at the end of March, but we did what was needed to protect the buds (early tillage).

The first flowers were observed on 24 May. Then, for the third year in four consecutive vintages, there was a succession of extreme weather events. No doubt this is the “new normal”. Rainfall intensified in June. Fortunately our herbarium, fitted out in 2021, reinforces therapeutic effectiveness by allowing a quicker response from our teams, who were intensely busy during the months of June and July.

Véraison started on 19 July. The grapes ripened slowly until the first plots of Merlot were picked on 24 September. As with the flowering, we observed synchronisation in the ripening of the grape varieties, an unusual phenomenon to say the least. Hence, picking of Cabernet Franc and Sauvignon as well as Petit Verdot started from 4 October.

Great terroirs always stand out in difficult vintages. Our viticultural practices and our knowledge of the plots have allowed us to produce a cuvée of very good quality.

Tasting

Deep colour with garnet reflections.

The nose is precise and complex, with notes of cedar, blackcurrant, graphite and spices.

The mouthfeel is particularly creamy, spicy and clean. The well-integrated tannins support the mid-palate, bringing density and length to the wine. Notes of oak, chocolate, cedar and black fruit give way to a smoky, floral finish.

Facts

Harvest: from September 24th to October 12th

Grape varieties: 58 % Cabernet Sauvignon - 32 % Merlot

4 % Cabernet Franc - 6 % Petit Verdot

Alcohol : 13% vol.

