

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2000

After a halfhearted early summer, which was followed by a particularly hot and dry August, allowed us, once more, to confirm the age-old proverb that: 'The must is made in August'.

The dry weather which continued until the 10th October, allowed us to achieve grapes of an exceptional level of maturity.

TASTING

A deep ruby hue rimmed with brick-red highlights in an elegant manifestation of the passing of time. A complex, refined nose reveals notes of undergrowth, cedar and cacao enriched by truffle and elegant pepper. Ample and fresh on the palate with silky, powdery tannins. A long, saline finish with lasting notes of cedar and graphite in serene harmony.

FACTS

Harvest: from September 21st to October 10th

Grape varieties: 66 % Cabernet Sauvignon – 30 % Merlot – 4 % Cabernet Franc

Alcohol: 13°

