

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2001

After what seemed to be a very rainy winter, the vines benefited from dry weather as the leaves opened and grew. During the vintage temperatures remained at an average level.

Our philosophy of 'total quality' continues, and is even more rigorous than in the past, as the microclimate around each bunch of grapes guides all the work in the vineyards.

The search for weak growth, began many years ago. The systematic suppression of 'side buds', by pruning, completes the meticulous work of vigneron.

Reducing the canopy on both sides of the bunches of grapes, gives us perfect ripening, followed by the summer pruning, which consists of the refinement of the positioning of the bunches, one with another.

It is highly skilled work, involving all the vines in the vineyard and represent 8,000 hours of labour (excluding canopy work). This is equal to twice as many hours as there are in two years. In these conditions, the date of the harvest was barely influenced by some rain at the end of September and beginning of October. Only 30 % of the Merlot was picked. One of the two teams stopped before the end of the vintage of Cabernet Sauvignon, to take the maximum advantage of the real Indian summer which we enjoyed in this region.

TASTING

A vibrant ruby hue rimmed with brick-red highlights. A delicate nose combines blackcurrant and blackberry with floral notes. A smoky, balsamic touch brings depth and subtlety to the bouquet. On the palate, the attack is tender before gaining in breadth, with aromas of redcurrant, cherry and cedar structured by notes of graphite. Supple, fine tannins play off lively acidity, prolonging the wine in a lovely surge of freshness. A clean, precise finish with lingering notes of licorice and lasting floral elegance.

FACTS

Harvest: from October 1st to 15th

Grape varieties: 65 % Cabernet Sauvignon – 29 % Merlot

5,5 % Cabernet Franc – 0,5 % Petit Verdot

Alcohol: 13°

