

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2002

The vintage 2002 can be distinguished by dry weather conditions during spring, followed by an average summer. The flowering and the ripening came out late. On the other hand, the month of September, exceptionally hot and dry, allowed outstanding maturation, which was very good / perfect for the Cabernet Sauvignon.

The harvest started on September 30th, with the picking of Merlot within the first week with 40 % of the pickers. The picking of Cabernet started on October 7th but was interrupted in between by the harvest of Petit Verdot.

Harvest finished on October 14th.

During vinification, the fermentations were very slow because of the use of natural yeasts and the filling up of the wooden vats by gravity. The procedure brought up a progressive release of grape sugars.

The extractions were made with lot of softness, which allowed to get only the best tannins and to express clearly the characteristics of each micro-terroir.

The selection of the terroirs and the control of free-run wine and press-wine are a hard work which allows to obtain the full potential of both vintage and vineyard during the blending time.

TASTING

A deep, dense hue. A pure, expressive nose blends raspberry, strawberry and a hint of menthol, underscored by light smoky and resinous notes. Seductively energetic and neat on the palate. Fruity aromas are supported by notes of jammy blackcurrant with a fresh menthol structure that brings complexity to the vintage. The long, powdery finish is an expression of great elegance.

FACTS

Harvest: from September 30th to October 14th

Grape varieties: 65 % Cabernet Sauvignon – 32 % Merlot
2 % Cabernet Franc – 1 % Petit Verdot

Alcohol: 13°

