

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2003

The 2003 vintage will always remind us of the summer heatwave. Flowering, which occurred in the last fortnight in May, suggested that harvest would be around September 15th to 20th.

With the exceptional weather conditions in August we thought for a time that the harvesting date would have to be brought forward. However, with the knowledge we have of our terroir and having repeatedly tasted the fruit, the choice of mid-September was unavoidable.

Acidity remained close to normal despite potentially high levels, particularly in the best terroirs and oldest plots.

Maintaining good balance, even in complicated years, is always the hallmark of a great terroir.

TASTING

A bright, luminous ruby hue. A sunny, generous nose of dark berries, crushed strawberry and verbena with a hint of menthol. Ample and energetic on the palate. Juicy and dynamic, the vintage reveals aromas of fruit supported by elegant, well-rounded texture that brings smoothness to the whole. A balanced, lingering finish expresses the serene power of an exceptional vintage.

FACTS

Harvest: from September 11th to October 2nd

Grape varieties: 65 % Cabernet Sauvignon – 30 % Merlot
4 % Cabernet Franc – 1 % Petit Verdot

Alcohol: 13°

