

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2004

One of the principal characteristics of the year 2004 resides in the great drought. The figures are eloquent: 17 % less water compared to 2003 and 27 % compared to 1990!

However, some unwelcomed rains came during summer enlarging bays of an already ample harvest.

The green harvest showed its importance in 2004.

The first passage in July had to be followed by a second in August to rectify nature's generosity. Finally, at the beginning of September, the unripe bunches were discarded by the personnel of the field.

The harvest began the last day of September. Our knowledge of our vineyard is becoming more and more refined that we have gained such confidence that we allow him to guide us in the planning of our harvest.

TASTING

A lovely intense ruby hue with purple highlights. The nose seduces with notes of strawberry, raspberry and cherry, enlivened by the freshness of smoky chocolate and mild pepper. A velvety, powdery texture on the palate reveals pure, precise fruit supported by elegant tannins. A delicate finish lingers with spicy and smoky nuances.

FACTS

Harvest: from September 30th to October 18th

Grape varieties: 65 % Cabernet Sauvignon – 29 % Merlot

4 % Cabernet Franc – 2 % Petit Verdot

Alcohol: 13°

