

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2005

The 2005 vintage will be remembered as the year of the great drought.

Flowering took place at the end of May.

The monitoring of the potential degrees became simply anecdotal as the sugar concentrations were worthy to be included in the history of Bordeaux winemaking archives. However the musts were endowed with very good levels of acidity despite the high degrees of alcohol.

Harvest began on the 26th of September for the Merlots, with just one team of pickers, allowing the remaining grapes to reach the perfect level of ripeness across the different terroirs.

We began the Cabernets on the 3rd of October with 160 more pickers finishing on the 10th of October with general optimism.

The new small-sized concrete vats were a very valuable help in our even more ambitious selection policy.

The chief characteristic of the 2005 vintage will certainly be the combination of 'legendary tannins – high degree in alcohol – good acidity'. For this reason, there have been very few Bordeaux vintages with these characteristics over recent decades, or even throughout the 20th century. Vintages worthy of comparison are rare.

1945 would appear to be one that comes to mind.

TASTING

A bright, vivid carmine hue. A deep, intense nose of blackberry, blackcurrant and a touch of chocolate, underscored by a hint of menthol. Dense and concentrated on the palate with firm, precise and perfectly integrated tannins. Persistent aromas of fruit and chocolate for a long, flavorful finish in an expression of controlled power and extraordinary balance.

FACTS

Harvest: from September 26th to October 10th

Grape varieties: 70 % Cabernet Sauvignon – 25 % Merlot
3 % Cabernet Franc – 2 % Petit Verdot

Alcohol: 13°

