

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2006

After the rain in late winter, the region saw a sustained period of hot, dry weather. The blossoming suggested a relatively early harvest, around the September 20th-25th.

The veraison began early then continued, due to unsettled weather through part of the month of August.

The very hot, dry conditions then returned in early September, giving every hope for this almost-ripe crop, nurtured with such passion since the last grape harvest.

However, the storms on September 10th forced us to set a slightly earlier date for the harvest than had been anticipated, thus beginning to harvest on the 19th for the Merlot grapes.

Then, with the hot and dry weather returned, it was decided that a break should be taken and the leaves be removed from all of our Cabernet vines.

That proved to be the right decision and allowed the grapes to benefit from those few days of sunshine to refine their tannins.

TASTING

A luminous ruby hue. A generous, ample nose blends blackcurrant, redcurrant and raspberry with nuances of eucalyptus, thyme and lightly smoky chocolate. On the palate, a full-bodied, lively attack asserts itself with energy. A juicy, expressive mouthfeel reveals aromas of red berries and cacao, supported by structured, elegant tannins. A long, lingering finish with elegant notes of cedar and lovely aromatic tension.

FACTS

Harvest: from September 19th to October 4th

Grape varieties: 62 % Cabernet Sauvignon – 33 % Merlot
3 % Cabernet Franc – 2 % Petit Verdot

Alcohol: 13°

