

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2007

After a particularly hot and dry April, the next 4 months were dominated by rain and cold temperatures. These conditions allowed a long flowering period as well as favouring the vine diseases. We are probably more exposed to mildew than others due to our method of viticulture. Therefore, we reacted quickly by cutting the affected bunches and those which had not changed colour yet towards the end of August.

Fortunately, good weather conditions returned in September allowing for a good maturation.

TASTING

A ruby hue rimmed with brick-red highlights in an elegant patina. A floral, smoky nose enriched by notes of redcurrant, cedar and chocolate. On the palate, silky, powdery texture is supported by delicate, mellow tannins. A precise, subtly spicy finish persists, graceful and discreet.

FACTS

Harvest: from October 1st to 13th

Grape varieties: 70 % Cabernet Sauvignon – 25 % Merlot
4 % Cabernet Franc – 1 % Petit Verdot

Alcohol: 13°

