

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2008

After a difficult growing season in 2007, we were hoping for less troublesome times in 2008. But nature decided otherwise, bringing us four months of rain and a lack of sunshine during the summer. Fortunately, part of September was particularly hot and dry.

Using natural products and plants, we were able not only to withstand the pressure of disease but also to gain in precision. With our respectful approach to viticulture we seek to accompany the growth of our vines harmoniously and with a gentle touch.

And for the first time in over 40 years, we once again heard the sound of draft horses in an experiment intended to eliminate compaction of the soil.

TASTING

A vibrant, deep carmine hue. A lively, generous nose opens with notes of wild strawberry and blueberry, enlivened by aromas of eucalyptus and fragrant herbs and enriched by an elegant touch of smokiness. On the palate, ample, powerful, juicy, saline texture is underscored by creamy, well-rounded tannins. A long, balanced finish is dense and fresh, lingering and vibrant.

FACTS

Harvest: from October 1st to 17th

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

Alcohol: 13°

