

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2009

Thanks to nature's vast and so under-used resources, we learn to understand not just the terroir and the vine but also diseases and pests.

That enables the vine to resist aggressions naturally and with composure, without sudden shocks. It was particularly helpful in the early part of the season, when frequent rainfall brought back memories of the previous two years.

Then along came the sun with the advent of summer, settling in over the region until harvest time and bringing with it all our hopes for the forthcoming vintage. We continued with our plan to use horse-power, calling for deep reflection and a sincere, long-term vision. We could already see the first results, which exceeded our expectations, for the soil responds very quickly to the respect it is shown.

Picking started in ideal conditions on September 28th and continued in constant sunshine and hot weather until October 15th.

TASTING

A deep, brilliant garnet hue. A dense, captivating nose of blackcurrant, blackberry and graphite with nuances of fragrant herbs and spices. An intense, vivid fruity richness. An ample, structured mouthfeel – powerful and precise – is supported by finely honed tannins. A vibrant, lengthy finish persists with elegant freshness.

FACTS

Harvest: from September 28th to October 15th

Grape varieties: 65 % Cabernet Sauvignon – 30 % Merlot

4 % Cabernet Franc – 1 % Petit Verdot

Alcohol: 14°

