

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2010

Each year in Bordeaux is unique, truly not resembling any other. Like any child, a wine has two parents: a father-terroir and a mother-vintage. It will have something of both, but above all it must be itself.

The vine cycle got off to a slightly late start. Then unstable weather during flowering caused shatter, which reduced the number of berries, especially in our older Merlot parcels.

However, sun and drought predominated until harvest time, heralding a fine vintage.

We made considerable progress in our use of draft horses, increasing the surface area on which tractors are not used at all from 7 to 24 hectares (17 to 59 acres).

The vinifications, reduced to the essential at Pontet-Canet, were a reminder that a great wine is made first and foremost in the vineyard.

The result of our choice of organic and biodynamic viticulture, the 2010 vintage is the only one among the Medoc Classified Growths to have both certifications.

TASTING

A dark, brilliant garnet hue. An expressive, refined nose combines blackcurrant and cedar with balsamic and menthol notes in an intense, precise harmony of aromas. Impressive on the palate, with extraordinary density and dazzling fruit. Blackcurrant and strawberry deliver vibrant freshness while supple but decisive tannins bring ample, finely honed structure. A remarkably long finish persists with uncommon intensity, expressing all the grandeur of an exceptional vintage.

FACTS

Harvest: from September 29th to October 17th

Grape varieties: 65 % Cabernet Sauvignon – 30 % Merlot

4 % Cabernet Franc – 1 % Petit Verdot

Alcohol: 14,5°

