

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2011

Spring came early and invited the vines to grow strongly. The hot, dry weather brought a smile to the winegrowers' faces, keeping disease at bay and raising hopes of an early harvest, often one of the keys to a very good vintage.

Flowering took place particularly early, around mid-May, in very dry weather which often meant sparse clusters and small berries. Then nature changed its plans and sent us a muted summer, though we still nurtured the hope of a true Bordeaux vintage, mature but fresh and well-balanced. Showers throughout September raised fears of a threat to the health of the crop, but a timely Indian summer stabilised the situation.

The grapes had to be sorted, of course, but our facilities have two sorting lines for precisely that purpose.

Ultimately, the grapes that went into the vats were perfectly healthy and fully ripe. As in previous years, extraction was especially easy.

More anecdotally, more than half the crop reached the winery in trailers drawn by our draft horses who, the rest of the year, are used over an increasingly extensive part of the estate.

TASTING

A brilliant garnet hue. A refined, elegant nose blends blackcurrant and redcurrant with floral and spicy notes. On the palate, silky, juicy texture is supported by fine, perfectly integrated tannins. Aromas of blackcurrant, white pepper and cedar play off one another in a neat, taut structure. A long, saline finish dazzles.

FACTS

Harvest: from September 15th to 29th

Grape varieties: 60 % Cabernet Sauvignon – 35 % Merlot

4 % Cabernet Franc – 1 % Petit Verdot

Alcohol: 13,5°

