

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2012

After a particularly mild winter, rain set in during the spring. Frequent and often heavy showers accompanied the first few months of the vine cycle. As a result, flowering occurred rather late and took longer than usual.

Fortunately the sun always returns, as was the case from mid-July, ushering in a hot and particularly dry summer. These favourable conditions lasted until the onset of autumn and mitigated the differences in maturity caused by the long flowering period.

The weather then turned again, bringing a lot of rain just a few days before we started picking the first Merlot parcels.

Anticipating the possibility of harvests in the rain, however, we had installed a third sorting line.

Although no rain at all would have been ideal, careful sorting ensured that only perfectly ripe grapes filled the vats.

TASTING

A luminous, vibrant carmine hue. A complex, expressive nose reveals jammy blackcurrant, anise, eucalyptus and dark chocolate. On the palate, an ample attack with lovely tension. Aromas of ripe dark berries interlace with balsamic and chocolaty notes. A balanced wine with great energy. A lightly woody finish delivers persistent, dazzling freshness.

FACTS

Harvest: from October 4th to 17th

Grape varieties: 65 % Cabernet Sauvignon – 30 % Merlot

4 % Cabernet Franc – 1 % Petit Verdot

Alcohol: 13,5°

