

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2013

A cold and damp spring accompanied the early part of the vine cycle. Flowering occurred late as a result, in early June, in particularly unhelpful weather. We soon found a high rate of shatter, especially in the Merlot parcels.

We work over the long term to ensure that yields are determined solely by the natural balance of our vines. It is an extreme choice, but one which helps to produce profound, sincere and vibrant wines, year after year. In 2013, it doubtless exposed us to smaller yields than elsewhere. It is something we simply have to accept as the price to pay for wines that convey emotion.

Fortunately, sunny weather returned in early July and lasted until mid-September, with hardly any rainfall.

When nature decided it was time for some rain again, towards the end of September, our grapes were 'ready to go', as they say round here. We started picking without undue haste on September 30th and finished the harvest on October 10th. It was by far the smallest crop by volume produced by the estate in many years.

But the vagaries of the weather will soon be forgotten, and history will remember only the quality of the wine.

TASTING

A crystalline carmine hue. An elegant, aromatic nose blends fresh herbs, thyme, redcurrant and cherry with a touch of spice that underscores the elegance of the vintage. On the palate, neat, powdery texture highlights pure, precise fruit. The long, fresh finish is remarkably elegant.

FACTS

Harvest: from September 30th to October 10th

Grape varieties: 65 % Cabernet Sauvignon – 30 % Merlot

4 % Cabernet Franc – 1 % Petit Verdot

Alcohol: 13°

