

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2014

If the tale of the 2014 vintage were to be told, the story would begin with a particularly mild and damp winter. Springtime brought the kind of conditions we are more used to. The first flowers emerged timidly in late May then, in the space of a warm and dry weekend, filled the air with their subtle and heady scent, with the result that in the end flowering was very even.

With our approach we seek to work within nature as a whole, not to control it but to be part of it and live in harmony with it.

Veraison, when the grapes start to change colour, began in late July and lasted until mid-August on account of the mixed weather.

A true Indian summer set in during September, with hot days and very dry conditions which put a smile on winegrowers' faces again.

There was no need for any special measures either in the vineyard or in the vat-house, where the colour and the tannins were easily extracted.

Ultimately, 2014 will be remembered for its untroubled harvest and a crop in perfect health, the preconditions for a successful vintage.

TASTING

A vivid garnet hue. A clean, expressive nose blends toothsome red berries with the freshness of menthol. A precise, vibrant bouquet with subtle nuances of spice. On the palate, the wine is ample and dynamic, supported by firm yet delicate, satin-smooth tannins. The finish lingers on with the signature intensity of a bold, harmonious vintage.

FACTS

Harvest: from September 29th to October 10th

Grape varieties: 65 % Cabernet Sauvignon – 30 % Merlot

4 % Cabernet Franc – 1 % Petit Verdot

Alcohol: 13,5°

