

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2016

The winter was particularly mild and wet, lavishly replenishing water reserves and guaranteeing the vines many months of active growth. These elements were crucial in determining our biodynamic approach for the year.

The absence of cold weather encouraged very early budbreak. However, many weeks of cool and damp weather then greatly slowed vine growth.

Flowering, which occurred in late May, was a very stressful time. Fortunately, everything went well.

Then, in early July, the skies unexpectedly changed their plans again, bringing us more than three months of hot and dry weather.

The summery conditions lasted almost until mid-October, allowing us to prepare for the harvest in a serene frame of mind.

We started to pick the Merlot on September 28th, then the Cabernet Sauvignon on October 4th, and ended the harvest on October 12th.

TASTING

A deep garnet hue. A harmonious nose blends the freshness of red berries with deep chocolaty and smoky notes, enlivened by a touch of menthol. A precise, clean wine with great aromatic complexity. Balanced on the palate with notes of black cherry, licorice and other dark berries. Creamy tannins. A fresh, lingering finish is the hallmark of this deep, precise wine. An exceptional vintage combining depth, harmony, power and a rare breed of precision.

FACTS

Harvest: from September 28th to October 12th

Grape varieties: 65 % Cabernet Sauvignon – 30 % Merlot

3 % Cabernet Franc – 2 % Petit Verdot

Alcohol: 14,5°

