

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2018

After a particularly wet winter with hardly any low temperatures and an overcast, mild and generally dry spring, the vine growth cycle started in early April. Flowering occurred in late May, accompanied by frequent periods of dull and dreary weather which lasted until the second half of June. At this point the weather suddenly turned, bringing bright blue skies that continued virtually unchanged until the harvest. However, our vines had been weakened by several months of overcast weather and were not able to cope with the adverse conditions on their own, even with the help of high temperatures and a lot of sunshine.

Picking started with the Merlot on September 24th, under a blazing sun which stayed with us until the end of the harvest on October 5th. Low yields meant that we were able to give unrivalled care to the entire crop: all the grapes were sorted and destemmed whole and by hand, without mechanisation and without noise. Vinification then took place entirely in our new, custommade 40-hl concrete vats.

Despite substantial losses and a particularly testing vintage, we decided in good conscience to hold our course. There was a high price to pay, but we remained true to our values and the principles of biodynamics: a simple approach to winegrowing based on the natural equilibrium of the vine.

TASTING

A dense, brilliant garnet hue. A concentrated, aromatic nose brings blackcurrant, eucalyptus and dark chocolate together with mild spices and a hint of roasted coffee. Powerful, full-bodied texture on the palate is balanced by firm, precise tannins. A long, vibrant finish is an expression of wonderful intensity.

FACTS

Harvest: from September 24th to October 5th

Grape varieties: 70 % Cabernet Sauvignon – 22 % Merlot
5 % Cabernet Franc – 3 % Petit Verdot

Alcohol: 14,5°

