

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2021

An unusual year in every way. Doubts, fears, and finally relief thanks to the fortunate late-season conditions.

After a historically mild February (+2.49°C compared with the ten-year average), bud burst occurred early in mid-March, i.e. a week before the already-early 2020 vintage. A cold snap threatened at the end of March, but we did what was needed to protect the buds (early tillage).

The first flowers were observed on May 24th. Then, for the third year in four consecutive vintages, there was a succession of extreme weather events. No doubt this is the 'new normal'. Rainfall intensified in June. Fortunately our herbarium, fitted out in 2021, reinforces therapeutic effectiveness by allowing a quicker response from our teams, who were intensely busy during the months of June and July.

Veraison started on July 19th. The grapes ripened slowly until the first plots of Merlot were picked on September 24th. As with the flowering, we observed synchronisation in the ripening of the grape varieties, an unusual phenomenon to say the least. Hence, picking of Cabernet Franc and Sauvignon as well as Petit Verdot started from October 4th.

Great terroirs always stand out in difficult vintages. Our viticultural practices and our knowledge of the plots have allowed us to produce a cuvée of very good quality.

TASTING

An intense, luminous purple hue. A delicate, elegant nose blends strawberry, blackcurrant, hazelnut and cedar in a floral, menthol expression. On the palate, creamy, well-defined texture is underscored by taut yet refined tannins. Notes of redcurrant, dried thyme and mild spices come together in a tightly woven, harmonious structure. A fresh, neat finish underscores the purity of the vintage.

FACTS

Harvest: from September 24th to October 12th

Grape varieties: 58 % Cabernet Sauvignon – 32 % Merlot
4 % Cabernet Franc – 6 % Petit Verdot

Alcohol: 13°

