

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2022

A majestic entrance despite extreme weather conditions throughout the growth cycle, marked by severe water deficit and intense heatwaves. When the incredibly perfumed berries entered the vat room, all doubts were laid to rest. 2022, an 'oddball', certainly to be ranked among the excellent, or even very great vintages of recent decades. An extraordinary wine in every way.

The harvest thus took place very early, from September 8th to 28th. Three intense weeks of repeated passes through each plot, inspecting and tasting the berries and, if necessary, interrupting picking to obtain grapes of the highest quality. Minimum-intervention winemaking. Pumping over at the start of fermentation, followed by some punching down, then slow and long infusion. There was a dual objective this year: seeking measure and elegance, while preserving the natural strength, vivacity and acidity.

2022 is certainly a wine of great promise, endowed with all the virtues of the exceptional vintage: power, smoothness, generous aromas, silky subtlety and irresistible freshness. We will be talking about its excellence for a long time to come.

TASTING

Purple, almost violet in hue. An intense, fragrant nose of blackcurrant, cedar and eucalyptus, heightened by a touch of pepper in a clean, dazzling expression of aromas. On the palate, the wine is flavorful, with dense, velvety texture. A tightly woven, elegant structure strikes a balance with the freshness of menthol. The warm, lingering finish is aromatically rich and vibrant.

FACTS

Harvest: from September 8th to 28th

Grape varieties: 57 % Cabernet Sauvignon – 35 % Merlot

4 % Cabernet Franc – 4 % Petit Verdot

Alcohol: 14,5°

