

CHÂTEAU
PONTET-CANET
GRAND CRU CLASSÉ EN 1855



2023

A successful bet!

After a cold but relatively dry winter, the mild spring allowed the vines to flourish beautifully. Flowering began on May 23rd under ideal weather conditions, and the warm, dry month of June pointed toward a very early harvest.

The summer, marked by gentle warmth, encouraged steady, balanced vine development. Faced with such ideal conditions, one decision became clear: to stop working the soils at veraison, allowing the grass to compete with the vines and help limit the potential impact of rainfall during harvest.

The 2023 season was serene overall. Harvesting began with Merlot from September 7th to 20th. However, the Cabernet Sauvignon were not yet fully ripe, and given the weather forecast, a choice had to be made: pick earlier than desired or wait and risk losing everything. Our commitment to expressing the character of our terroir led us to wait. In the end, it rained less than expected, and we harvested the Cabernet Sauvignon calmly from September 28th to October 10th, the earliest and longest harvest ever at Pontet-Canet.

In the cellar, the grapes reveal their full complexity, structure, and aromatic expression.

TASTING

A dazzling violet hue is a testament to the vintage's young age. An expressive nose of blackcurrant, strawberry and crisp fruit is enlivened by a hint of menthol and graphite. Aromas are clean and precise, intense and fresh. On the palate, the vintage is ample and velvety, with notes of cedar, blackcurrant and strawberry. A creamy, harmonious texture lingers in a long vibrant finish of floral notes and freshness, for a captivating, consummate vintage.

FACTS

Harvest : from September 7th to October 10th

Grape varieties : 52 % Cabernet Sauvignon – 39 % Merlot

6 % Cabernet Franc – 3 % Petit Verdot

Alcohol : 13,5°

