

Pauillac

Château PONTET-CANET

LOCALITY: FRANCE – Bordeaux – Pauillac

APPELLATION: Pauillac

GRAPE VARIETY: 62% Cabernet Sauvignon, 32% Merlot, 4% Cabernet Franc, 2% Petit Verdot

WINEMAKER: Mathieu Bessonnet consulted by Michel Rolland

VINEYARD: The grapes originate from vines with an average age of 50 years and are planted in a density of 9500 vines per hectare. The total of 81 used for this wine hectares are planted on quaternary gravel soils.

VITICULTURE: Certified organic by Ecocert and biodynamic by Biodyvin and Demeter. Only shallow tillage and double Guyot-Médocain pruning are practiced.

WINEMAKING: Hand-picked into small crates, the grapes are manually sorted and manually destemmed before fermenting on their skins over ambient yeasts for about four weeks. Gentle punch-downs are carried out regularly. Once alcoholic fermentation is complete, the wine undergoes malolactic fermentation.

AGING: Aged for 16 to 18 months in a combination of vessels: 50% new oak barrels, 15% once-used barrels, and 35% amphorae and concrete vats.

BOTTLING: Bottled without filtration.

