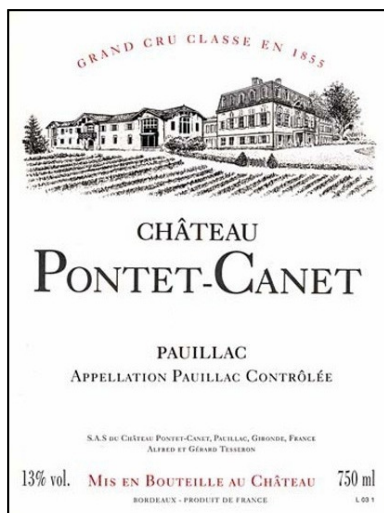


CHÂTEAU PONTET CANET

PAUILLAC



Jean Francois Pontet, Royal Master of the Horse in the early 18th Century, bought and consolidated several plots of land located northwest of Pauillac. Several years later, in 1750, his descendants bought neighboring vineyards in an area named "Canet", thus creating one of the largest estates in the entire Medoc. Chateau Pontet-Canet's topography and soil predestined it to produce great wine.

In 1865, the noted wine shipper Hermann Cruse acquired the chateau and its 120 hectares of vines. The Cruse dynasty provided the financial means to make one of the greatest wines in the Medoc. In 1975, Guy Tesseron, solidly implanted in the Cognac region, and owner of Lafon Rochet in St-Estephe, purchased Pontet-Canet. Assisted by his son Alfred, he has done much to develop the reputation of this famous classified growth. "Quality" is the key word in the vineyard and cellars.

Chateau Pontet Canet is the only Grand Cru Classé in Bordeaux that is produced 100% biodynamically. As of August this year the Fifth Growth has completed the 3 year pesticide-free period and the property can label its wines as biodynamically produced. Pontet Canet actually began its conversion to the biodynamic farming philosophy several years ago but was set back by the wet 2007 vintage, when spraying was needed to protect the crop from rot. This is one of the problems producers in Bordeaux face should they wish to convert to biodynamic principles as the climate is affected by rain coming in from the Atlantic and mildew can be problematic.

Alfred Tesseron (co-owner of Pontet Canet with his brother Gérard) has explained that they started biodynamic farming for 14 hectares in 2004 and in 2005 and 2006 this expanded to cover the entire vineyard. However he became concerned in 2007 that they might lose the crop due to mildew and used chemicals for one week. As soon as the pressure of mildew was over, they went back to biodynamics. The 2008 and 2009 vintages were therefore produced biodynamically and the chateau is now certified by ECOCERT and BIODIVIN.



"A blend of 65% Cabernet Sauvignon, 30% Merlot, 4% Cabernet Franc and 1% Petit Verdot, 50% of the 2015 Pontet-Canet was aged in new French oak, while 15% was matured in second fill barrels and 35% in cement amphorae. Deep garnet-purple in color, the nose opens with exuberant black currants, red currants and black raspberries scents plus an evocative undercurrent of cedar chest, dusty earth, cloves, chocolate box and Provence herbs with a fragrant waft of lavender. Medium to full-bodied and built like a brick house with very firm, wonderfully grainy tannins and black and red fruits charged with the most singular energy, it finishes with incredible persistence and depth. "- Lisa Perrotti Brown

96+ Points—The Wine Advocate. Feb 2018



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