CHÂTEAU GRAND CRU CLASSÉ EN 1855 PONTET-CANET PAUILLAC

VINTAGE 2013

A cold and wet spring accompanied the vineyard at the beginning of its cycle.

Thus the blooming intervened late, that is to say at the beginning of June, with a particularly unfavorable climate. A strong rate of coulure was immediately noticed, on the Merlot in particularly.

We always work with the long term in mind to have yields that only stem from the natural balance of the vines. It is an extreme choice that contributes to produce, deep, sincere and vibrant wines, year after year. In 2013, this policy certainly exposed us more than others to a reduction in yields. And so it is... it is necessary to accept it because it is the price to pay in order to achieve wines deep with emotion.

Fortunately, the sun returned at the beginning of July and remained so until the middle of September, and practically without rain.

When nature decided once again to turn to rain, towards the end of September, our grapes were «good for the taking», according to the local expression. Thus without haste we began the harvest on September 30th and ending the grape harvests on October 10th. It is by far the smallest harvest in volume that the property had produced in a very long time.

Soon, the events of the year will be forgotten. History retains only the quality of the wine.



HARVEST:

From September 30^{th} to October 10^{th}

Alcohol:

13°

TASTING:

The colour holds a beautiful intensity.

The nose mixes fruits of a great precision with mineral notes.

On the palate, the balance is masterful with tannins of an exceptional delicacy. The structure is lace-like while being very dense in the mouth. The fresh acidity carries the length which is very impressive. A great wine; that is to say a wine of great emotion.

GRAPES VARIETIES:

Merlot	30%
Cabernet Sauvignon	65%
Cabernet Franc	4%
Petit Verdot	1%