

Dear Friends,

After fifteen years of research, including ten Ecocert and Biodyvin certified, we have never stopped improving and carry on gaining in precision. Accompanying the vine, rather than manipulating it, by lowering human intervention to the minimum: this is the essence of our philosophy.

From the vineyard plots to the cellar, respect for the plant and the fruit is our guiding principle: trimming stopped, work on a substantial part of the vineyard with horses to avoid soil compaction, intimate knowledge of each of our vines to provide them what they really need, to go further than biodynamics only. In the cellars, we have applied, for the first time on a whole “normal” crop, the manual sorting and destemming, without any motor or machine, in an almost religious silence. Vatting has been done with whole berries, followed only by light punching down of the cap.

Our elevelage method, 50% in new oak barrels, 35% in dolia (bespoke made with concrete containing some Pontet-Canet terroirs elements) and 15% in once used barrels, respects the nature of the fruit and let the magnificent Pontet-Canet vineyard terroirs express themselves.

The soul of Pontet-Canet lies in the quest for balance, for the purest and most faithful incarnation of its terroirs, with no artifice nor make-up. With its precision, hitherto unequalled, our 2019 vintage is another step further in our search for the ideal.

This year, the blend is as follows: 65% Cabernet Sauvignon, 30% Merlot, 3% Cabernet Franc and 2% Petit Verdot.

We hope to see you again the sooner, to let you taste our new vintage.

Justine et Alfred Tesseron

