



Dear Friends,

Château Pontet-Canet 2018 is now released.

We remain **convinced of the benefits of our methods**, and are continuing on the path we have chosen.

The abrupt change in weather conditions in early summer and the very low rainfall afterwards resulted in an **exceptionally small crop**. The small number of surviving bunches (1/3 of a “normal” harvest) were treated with the greatest care so that they could give of their **best**.



For the **first time**, 100% of the crop was **destemmed by hand**, providing the greatest precision.

The entire harvest was vinified in our new vat room, in **40hl vats** without corners and protected from magnetic fields, with only **gentle punching down**.

Each plot could express itself as naturally as possible and contribute its building block to this vintage.

Ageing continues in **new barrels** (55% of the harvest) and in our **concrete amphoras** (45% of the harvest).

This year, the blend (70% Cabernet Sauvignon, 22% Merlot, 5% Cabernet Franc and 3% Petit Verdot) brings **together all the plots on the property**.

Justine and Alfred Tesseron

