



2010 VINTAGE

In Bordeaux each year is unique, with a character unlike any other. As with every child, a wine has two parents: the father—terroir; and a mother—the vintage. It will have something of each, but the wine will nonetheless be true to itself.

The season began rather late, then unstable weather during flowering gave rise to coulure which reduced the number of grapes produced, especially in the older Merlot parcels.

Finally, sun and dry weather arrived and lasted through the harvest—the sign of a great vintage.

There has been significant development in the use of horses in the vineyard: we have gone from 7 to 24 hectares that are worked completely tractor-free.

We have pared vinification down to the essentials in acknowledgment that, above all, a great wine is made in the vineyard.

This 2010, the product of our commitment to organic and biodynamic vine growing, is certified for both types of viticulture—unique among the Médoc's Great Classed Growths

Harvest: from September 29 to October 17

CHATEAU PONTET-CANET 2010

80 % of the harvest

Alcohol: 14.5°

<u>Grape Varieties:</u>	Merlot :	30 %
	Cabernet Sauvignon	65 %
	Cabernet Franc	4 %
	Petit-Verdot	1 %

Tasting:

Purple color, almost black.

The very complex aromas have a vibrant character, dominated by notes of violet, blackberry, red currant and cherry, among others. There's complete harmony in the mouth, with a straightforward structure and impressive length. It is both dense and ethereal.

This is surely the greatest Pontet-Canet in modern times.