

Product code: 2217

## CHÂTEAU PONTET-CANET BIO 5ÈME CRU CLASSÉ, PAUILLAC, BORDEAUX, FRANCE., 2012



### Producer Profile

#### Winemaking

Harvested into small-volume crates to reduce damage prior to fermentation. The fruit is delivered into the upper level of the chai, above the vats, where it is sorted. Thereafter the fruit is crushed and delivered into the vats using gravity rather than pumping, without any pre-maceration. These vats are a mix of wooden and concrete conical 80-hectolitre vats and most recently some some Nomblot concrete egg shaped fermentors. Maturation comprises of up to 20 months in oak, of which 60% is replaced each vintage. Admirably restrained use of wood considering all else that is happening here.

#### Tasting Note

Once again, the château transcends the vintage and delivers a 2012 of remarkable purity and energy. Its definition and brilliance are absolutely fantastic, with a brightness of fruit and finesse of tannin which take it to the summit. Another landmark. Pontet-Canet matured almost a third of the 2012 harvest in amphorae. Red fruits dominate the nose with a rather perfumed edge to the fruit almost masking the notes of violets. Redcurrant and violet character. The palate is full of spice and opulent fruit; like black cherry and cassis. It is beautifully balanced, the ripe tannins are well integrated and it has bracing acidity. It is an elegant style of red wine that will be impressive for a good few more years to come.

#### Food Matching

A great choice with red meat in sauce or with pork dishes.

### Technical Details

#### Varieties:

Cabernet Sauvignon 70%

Merlot 25%

Others 5%

ABV: 11.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

#### Oak Treatment

Time: 20 months

Type: French

% wine oaked: 100

% new oak: 70