



CHÂTEAU PONTET-CANET 2019

Pauillac 5ème Cru Classé | Bordeaux

Château Pontet-Canet 2019 is a Pauillac blend of 65% Cabernet Sauvignon, 30% Merlot, 3% Cabernet Franc and 2% Petit Verdot. The vintage is less about raw mass than composure: a structured year with freshness, graphite line and firm Cabernet detail. ÉLEVAGE: ageing lasted 16 to 18 months before bottling, without fining or filtration. Oak, amphora and concrete each play a role, but the 2019 reads first as Pauillac fruit and gravel structure rather than cellar technique. FOOD PAIRING: decant young bottles for two hours. It belongs with rib of beef, lamb, venison, porcini, black truffle or aged Comté, and has the frame for a long cellar life. The balance is deliberately classical, with no need to force early service.

Tasting notes

Color

Deep purple with violet hints, dense and luminous.

Aroma

Lilac blossom, Morello cherry and dark chocolate; plum preserve, liquorice and a note of smoky tobacco.

Taste

Full and densely textured, fine-grained tannins; blackcurrant, blackberry and fig interweave with exotic spice and a fresh herbal lift.

Finish

Long, mineral and fresh; fruit lingers, tannins stay silky, the wine reveals more in reserve on the aftertaste.

CHÂTEAU PONTET-CANET Château Pontet-Canet is a Pauillac Fifth Growth acquired by the Tesseron family in 1975. Under Alfred and Justine Tesseron, the estate became one of the Médoc's most closely watched biodynamic conversions, certified by Ecocert and Biodyvin from the 2010 vintage. The 81-hectare vineyard lies next to Mouton Rothschild, on deep gravel over clay and limestone. In the cellar, oak is used alongside concrete dolia made with clay from the estate's own soils.