HOUSE OF TOWNEND

Château Pontet-Canet 2017
5ème Cru Classé, Pauillac

Price	£130.00
Code	PONT040

Alfred Tesseron has driven this Château into high society in Bordeaux over many years, farming the property organically for the past ten years, including working the vineyards by horses.

Tasting Notes:

Alfred Tesseron has passionately built this estate over many years to the pinnacle of Bordeaux winemaking. Farmed organically, including working the vineyards by horse, Pontet Canet is punching up there with the very best. This vintage is matured in 50% new oak. Deep ruby in colour, the bouquet is a very stylish melange of black cherries and wild flowers. The palate is full of energy with fresh cassis and tight minerality, a little vanilla and nutmeg. The tannins are well tuned and the finish ever so fine.



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Specification	
Vinification	The wine is matured in 50% new oak, 35% concrete Amphora Eggs and 15% one-year-old barrels.
ABV	13%
Size	75cl
Drinking Window	Drink from 2026 through to 2040
Country	France
Region	Bordeaux
Area	Pauillac
Type	Red Wine
Grape Mix	63% Cabernet Sauvignon, 31% Merlot, 4% Cabernet Franc, 2% Petit Verdot
Genres	Fine Wine, Organic
Vintage	2017
Body	Rich, bold and robust
Producer	Château Pontet Canet
Producer Overview	This is one of the finest wines produced in 2016, a quite magnifi cent wine thatreinforces the rise of this château to the upper echelons of the Bordeaux hierarchy.Farmed organically for the past ten years, including the use of horses in the vineyard.
Closure Type	Cork
Food Matches	Château Pontet Canet can be paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. It is also good when matched with Asian dishes, rich fish courses like tuna, mushrooms and pasta.