HOUSE OF TOWNEND

Château Pontet-Canet 2021
5ème Cru Classé, Pauillac

Price	£125.00
Code	PONT055

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:

The grapes are fully destemmed and aged in 55% new oak barrels and 45% concrete Amphora. The bouquet is perfumed with aromas of blackcurrant and spice, leading to a palate that will delight the claret drinker. Classic in style, cool cassis fruits, damsons and black cherries, the tannins are powerful and sturdy and there is an attractive pencil lead streaking through the palate. Fresh and chewy on the finish, this wine will develop well over time.



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Specification	
Vinification	Destemmed 100%. Aged in 50% in new oak barrels, 35% in dolia (bespoke made with concrete containing some Pontet-Canet terroirs elements) and 15% in 1 year old barrels
ABV	12.5%
Size	75cl
Drinking Window	Drink from 2028 through to 2040
Country	France
Region	Bordeaux
Area	Pauillac
Type	Red Wine
Grape Mix	58% Cabernet Sauvignon, 32% Merlot, 6% Petit Verdot, 4% Cabernet Franc
Genres	Biodynamic, Fine Wine, Organic
Vintage	2021
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.