



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Pontet-Canet 2016

### 5ème Cru Classé, Pauillac

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<b>Price</b>	£208.00
<b>Code</b>	PONT035

This is one of the finest wines produced in 2016, a quite magnificent wine that reinforces the rise of this Château to the upper echelons of Bordeaux hierarchy. Farmed organically for the past ten years.

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#### Tasting Notes:

Opaque in colour, an inviting bouquet with stewed black fruits revealing a richness that is almost to be expected of this château. Chewy at first, then the palate explodes with streaks of rich black and red fruits, roasted plum, cassis, crème de Mure and cinnamon all appear. This wine is a great claret with an intensity and perfect balance. Complex – long – extremely good!

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Specification	
<b>Vinification</b>	The wine is matured in 50% new oak, 35% concrete and 15% one-year-old barrels.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2028 through to 2054
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Pauillac
<b>Type</b>	Red Wine
<b>Grape Mix</b>	60% Cabernet Sauvignon, 35% Merlot, 4% Cabernet Franc, 1% Petit Verdot
<b>Genres</b>	Fine Wine, Organic
<b>Vintage</b>	2016
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Pontet Canet
<b>Producer Overview</b>	This is one of the finest wines produced in 2016, a quite magnificent wine that reinforces 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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	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.