



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Pontet-Canet 2023 5ème Cru Classé, Pauillac 6 x 75cl

Price	£395.00
Code	PONT065

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:

A beautifully contracted wine in 2023, Pontet-Canet oozes finesse and elegance whilst retaining the power and concentration of the Pauillac appellation. A deep and savoury bouquet, the palate shows a seductive creaminess with black fruits and liquorice, an underlying forest floor character and beautiful defined ripe tannins. The finish is long and impressive.





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Specification	
Vinification	Harvest dates: 7th September - 10th October. 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
Size	6 x 75cl
Drinking Window	Drink from 2033 through to 2045
Country	France
Region	Bordeaux
Area	Pauillac
Type	Red Wine
Grape Mix	52% Cabernet Sauvignon, 39% Merlot, 6% Cabernet Franc, 3% Petit Verdot
Genres	Biodynamic, En Primeur, Fine Wine, Organic
Vintage	2023
Body	Rich, bold and robust
Producer	Château Pontet Canet
Producer Overview	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.
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.