

## Château Pontet Canet 2014

CSPC# 790551	750mlx12	13.5% alc./vol.
CSPC# 763531	750mlx6	13.5% alc./vol.
CSPC# 813917	750mlx6	13.5% alc./vol.

<b>Grape Variety</b>	65% Cabernet Sauvignon, 30% Merlot, 4% Cabernet Franc, 1% Petit Verdot
<b>Appellation</b>	Pauillac
<b>Classification</b>	Fifth Growth. Cinquieme Grand Cru Classe in 1855.
<b>Website</b>	<a href="http://www.pontet-canet.com/millesime-pontet-canet-2012-en.php#2">http://www.pontet-canet.com/millesime-pontet-canet-2012-en.php#2</a>
<b>Sustainability</b>	Biodynamic
<b>General Info</b>	5th classified growth in 1855. Jean-François de Pontet, royal governor of the Médoc, combined several vineyard plots in Pauillac in the early 18th century. Years later, his descendants added neighbouring vines in a place named Canet. This was the beginning of one of the largest estates in the Médoc, which quite naturally added the name of its founder to that of the land registry reference. A century later, Pontet-Canet was included in the famous 1855 classification, thereby confirming its membership among the elite of the Médoc. This privileged position did not go unnoticed by one of the most important Bordeaux shippers of the time, Herman Cruse, who bought the estate in 1865. He built new cellars, modernised the winemaking facilities, and established the wine's reputation around the world. The Cruse family owned Pontet-Canet for 110 years, until another shipper (from Cognac this time), Guy Tesseron, acquired it in 1975. Currently owned by Guy Tesseron's sons, Alfred, and Gérard, this means that Pontet-Canet has belonged to only three families in over two centuries.
<b>Winemaker</b>	Jean-Michel Comme. Michel Rolland consultant winemaker.
<b>Vintage</b>	2014 was marked by an extraordinary Indian summer that saved the vintage. Fine spring weather was conducive to a good start to the growing season. However, challenging summer conditions seriously slowed down ripening. Fortunately, the month of September was absolutely beautiful, with dry, extremely sunny weather accompanied by highs of close to 30°C. This superb weather, with cool night-time temperatures, enabled the grapes to ripen beautifully, and they were able to be brought into the vat house having reached a perfect level of ripeness.
<b>Vineyards</b>	Thirty years after their arrival in Pauillac, the Tesseron's can be proud of having gradually restructured the entire vineyard as well as renovating the cellars and service buildings. Château Pontet-Canet is located in the heart of the Pauillac appellation, just south of châteaux Mouton Rothschild and d'Armailhac. It has the poor gravelly soil typical of the greatest vineyards. In fact, the soil has so much gravel and sand that it is difficult to imagine that anything could grow there at all. The château's winegrowing philosophy is to intervene as little as possible and as naturally as possible in the vineyard. Only traditional viticultural and cultivation practices are used. Chemical weed killers are banned in keeping with environmental protection, and priority is given to the vine's long-term health. Fertilisers are uniquely organic, and only used on plots that genuinely require extra nutrition. This helps to maintain a good balance and self-regulated low yields, as well as to respect the vines, reflect the terroir, and produce pure, natural wine. In 2003, a purification station was built. 2005 was the first harvest using biodynamic practices throughout the whole property of 81 hectares. In 2005, the second vat room was restored and modified at the image of the first one which dates back to the 19th century, with concrete truncated cone-shaped vats allowing fermentation by natural gravity flow, without the use of pressure or pumping. A part of the vineyard is worked with horses since 2008. Soil: quaternary gravel on a subsoil of clay and limestone; Area: 81 hectares.
<b>Vineyards Harvest</b>	Average age of the vines: 35 years; Density of the vines: 9000 feet per hectare: Yield: 45 hectolitres per hectare 29 September and 10 October



<b>Maturation</b>	50% in new barrels during 15 month/s. 35% amphora and 15% once used barrels
<b>Tasting Notes</b>	The colour is a steady purple. The nose is composed of forest fruit and spices with a continuous graphite line. The attack is flavourful. The evolution on the palate is dense and rich carried by a comforting freshness. One has the impression of biting into a cluster of grapes with gusto. A real Pauillac of intense pleasure.
<b>Serve with</b>	Chateau Pontet Canet is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Chateau Pontet Canet is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes.
<b>Cellaring</b>	Drink 2018-2035
<b>Scores/Awards</b>	<p><b>93 points</b> - James Molesworth, Wine Spectator - March 31, 2017</p> <p><b>93-95 points</b> - Neal Martin, Wine Advocate #218 - April 29, 2015</p> <p><b>98 points</b> - James Suckling, Wine Spectator - February 2017</p> <p><b>95-96 points</b> - James Suckling, JamesSuckling.com - March 2015</p> <p><b>96 points / Cellar Selection</b> - Roger Voss, Wine Enthusiast - April 1, 2017</p> <p><b>17 points</b> - Jancis Robinson, JancisRobinson.com - April 2015</p> <p><b>18.5 (95) points</b> - Steven Spurrier, Decanter.com - June 2015</p> <p><b>93-95 points</b> - Jeff Leve, thewinecellarinsider.com - April 2015</p> <p><b>93-95 points</b> - Jeremy Williams, winewordsandvideotape.com - March 2015</p> <p><b>94 points</b> - Tim Atkin, MW - timatkin.com - April 2015</p> <p><b>17+ points</b> - Farr Vintner - March 2015</p> <p><b>90-94 points</b> - Derek Smedley, MW - April 2015</p> <p><b>94 points</b> - Jeannie Cho Lee MW, asianpalate.com - March 2015</p> <p><b>95+ points</b> - Antonio Galloni, Vinous - February 2017</p> <p><b>93-96 points</b> - Antonio Galloni, Vinous - April 2015</p> <p><b>94-96 points</b> - Falstaff Magazine (score only)</p> <p><b>18 points</b> - La Revue du Vin France (score only)</p> <p><b>20 points</b> - Vinum Wine Magazine (score only)</p> <p><b>19 points</b> - Bettane &amp; Desseauve (score only)</p> <p><b>17.5 points</b> - Gault &amp; Millau (score only)</p>
<b>Reviews</b>	<p><i>"This delivers a notable menthol note, showing an ample core of well-steeped blackberry, plum and black currant fruit. A bright anise streak checks in on the back end, with a slightly loamy structure imparting a broad feel through the finish. Needs to pull together a bit more, but the fruit is there. Best from 2020 through 2030."</i> - JM, Wine Spectator</p> <p><i>"The Château Pontet-Canet 2014 was picked between 29 September and 10 October, the 10th biodynamically. It is initially quite reticent, a little broody in the glass. However, it unfolds with each swirl revealing a very pure and I feel, a more contained and classic bouquet compared to the 2013: blackberry, graphite, minerals, and a touch of incense. The palate is medium-bodied with fine, quite tensile tannin. The acidity is very well judged – crescendo of flavors that lead to a precise, lightly spiced, quite vivacious finish. What I like here is that it is very Pauillac, in the sense that I feel that recent vintages were flirting with deviating too far away from what a typical Pauillac ought to be. This is unmistakable in terms of where it comes from, but there it retains that sense of focus and mineralité that ensures this is a total success for the vintage. I find this more appealing than the 2013 last year and this 2014 should be a vintage that puts a smile on Jean-Michel Comme's face."</i> -NM, Wine Advocate</p> <p><i>"A stunning wine for this vintage although it's still a bit shy on the nose (more spice than fruit showing than now). There's wet earth, too, but on the palate, it's bursting with ripe yet subtle flavors. Very long and complex finish that goes on and on"</i> - JS, JamesSuckling.com</p> <p><i>"The strength of this Pontet Canet is very impressive, making it structured and tannic with a long and intense finish. Yet it turns to bright and vivid fruits. Full body. A modern classic. It builds on the palate."</i> - JS, JamesSuckling.com</p> <p><i>"This is a finely structured wine with dark tannins and intense black fruits. The estate, with its biodynamically grown fruit, has given an impressively pure wine, packed with tight serious tannins and a fine structure of black-plum skins and intense acidity. It is direct, firm and with a huge potential over many years. Drink from 2027."</i> - RV, Wine Enthusiast</p>

**Reviews** *"A robust, intense nose. Rich and toasty flavours. Lots of tannin, but very ripe tannin. Quite raw and rude in some ways. Then a great weight of fruit on the finish. Just a little dryness on the end. But distinctive overall. Energetic. Very confident and robust. Not fine and refined but admirably confident."*

- JR, JancisRobinson.com

*"Classic Cabernet nose of cassis. Lovely purity and depth with a silky texture that caresses the palate – more obviously Pontet-Canet than Pauillac. An extremely fine wine almost in a class of its own."*

- SS, Decanter.com

*"After a tricky vintage in 2013, when Pontet-Canet misjudged the market too, this is an impressive return to form for this biodynamic property. Bold, concentrated and built to last, it's smoky, compact and powerful, with classy oak usage, plush black fruits, savoury tannins and very good length."*

- TA, timatkin.com

*"Inky, dark in color with purple accents in its hue, this wine packs a punch with its full-bodied style. Surprisingly elegant for Pontet Canet, this wine is fresh with sweet, ripe fruits accented by chocolate and black cherry tones. The tannins are neat and refined, leaving you with the sensation of licorice, chocolate-infused cassis, and black and blue fruits. 93-95 Pts"*

- JL, thewinecellarinsider.com

*"2014 Deep bold colour; saturated; tight to the rim; healthy look; cassis; blackcurrant notes; ripe and full; little menthol and spice; round, full and generous on the palate; another Burgundian rendition of Pauillac here; lovely texture; creamy fruit; nicely fresh; very round and generous overall; supple quality to the tannins. Slips down a treat. [65% Cabernet Sauvignon, 30% Merlot, 4% Cabernet Franc, 1% Petit Verdot, 13.5% alc]. Drink 2020-2035. Tasted 2, April 2015 at Pontet-Canet. 93-95+"*

- JW, winewordsandvideotape.com

*"Alfred Tesseron has been making classic Pauillac here since the early 1990's and recent vintages have been amongst the best ever, scoring impressively when shown in blind tastings. Grapes are manually sorted by a team of 30 people on specially made sorting tables. The vineyard has been organic and bio-dynamic for 10 years and is worked by horses. 65% Cabernet Sauvignon, 30% Merlot, 4% Cabernet Franc, 1% Petit Verdot. 50% new oak, 15% one year old barrels, 35% concrete amphoras. This is the 10th vintage produced biodynamically. Bright purple colour in the glass. Blueberry, sweet vanilla, and black cherry on the nose. Rich and enticing aromas. The palate is plush with high levels of glycerol and a juicy blueberry, blackcurrant, and black cherry fruit core. The rich charcoal and toast notes from new oak are lifted by refreshing acidity. The finish is smooth and ripe, with a lovely, sweet vanilla note on the long finish."*

- Farr Vintners

*"Bright fresh fruits on the nose fragrant and floral the palate though is sweeter and richer depth of fruit mid richness the fruit underpinned by ripe tannins. Lighter at the back slightly fresher the finish has length and a fragrant charm. 2027-40"*

- Derek Smedley MW

*"Even on the nose there is an attractive character lightly aromatic with cassis, violets and cocoa notes. The palate is gentle, with polished tannins that are firm and focused. This wine is delicate, layered and fresh with nice concentration a more successful vintage compared to the past 3 years. The tannins are seamless and very fine."*

- JCL, asianpalate.com

**Reviews**

*“The 2014 Pontet-Canet seems to have put on quite a bit of weight and volume since I first tasted it from barrel. Ripe, juicy tannins wrap around a core of intense dark cherry, plum, spice, lavender, and tobacco. Today, it is the wine's sheer intensity and vertical structure that stands out. I wouldn't dream of touching a bottle until at least age ten, and even that is almost certainly not going to be enough time for the 2014 to show the full breadth of its potential. The transformation the 2014 has undergone from a delicate, nuanced Pauillac to a wine of depth is quite remarkable. Tasted three times. The blend is 65% Cabernet Sauvignon, 30% Merlot, 5% Petit Verdot, vinified in equal parts cement and oak and aged in a combination of 50% new oak, 35% amphora and 15% once used barrels. This is a gorgeous wine from the Tesseron family, and the team led by Technical Director Jean-Michel Comme. (AG)”*

- AG, Vinous

*“Deep and translucent to the core, the 2014 Pontet-Canet is one of the sexiest wines of the vintage. A host of violets, lavender, mint, spices, new leather, and plums grace the palate in an utterly exquisite wine endowed with magnificent yet understated depth and crystalline purity. This is without question one of the highlights of the vintage. The 2014 isn't a big wine; rather it is a Pauillac built on a total sense of finesse. The 2014 was vinified in equal parts cement and oak and is aging in a combination of 50% new oak, 35% amphora and 15% once used barrels. The blend is 65% Cabernet Sauvignon, 30% Merlot and 5% Petit Verdot. Personally, I can't wait to taste the 2014 from bottle.”*

- AG, Vinous

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