



Wijnfiche

Château Pontet Canet MAGNUM – G.C.C. | Pauillac | BIO France (PAUILLAC) – 2020

Vinification

Manual harvest in small crates between 14 - 30th of September. Manual sorting and destemming. Alcoholic Fermentation with indigenous yeasts, maceration of 4 weeks with soft punching-down, malolactic fermentation in vats. Aging: 50% in new oak barrels, 35% in concrete amphoras, 15% in one wine oak barrels - 16 to 18 months.

Year specific information

2009: uitzonderlijk goed jaar!

Taste

Deep colour with purple reflections. The very expressive and airy nose opens with aromas of blackcurrant, peonies and liquorice. The palate is generous, full and creamy. The acidity and tannins melt together, giving the wine its upright character. The long finish is dominated by smoky aromas, black fruit and mint.

Food pairing

Lambscarré - roasted | Grillades

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (60%), Merlot (32%), Petit Verdot (4%)

Viticulture: Biodynamic

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

