




# CHATEAU PONTET-CANET

## Pauillac Grand Cru Classé AOC

[www.pontet-canet.com](http://www.pontet-canet.com)

VARIETALS	64% Cabernet Sauvignon, 30% Merlot 4% Cabernet Franc, 2% Petit Verdot
VINTAGE	2017
REGION	Pauillac, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	The colour is deep, glossy crimson.
NOSE	The fresh nose reveals an elegant balance of fruity, floral and mineral notes.
PALATE	Great harmony is found on the palate between a highly refined tannic structure and comforting depth and length. A very fine wine indeed.
AGEING	Typical ageing in oak barrels
PAIRING	Perfectly to be paired with beef fillet, garlic confit lamb mouse, and small game. To pair also with cheeses, preferably mature. As a dessert, it can be enjoyed with a Bavarian cream or a pear and chocolate charlotte.
READINESS FOR DRINKING	Already approachable, it will reach its peak between 2030 and 2032.
RATINGS	96pts <b>JAMES SUCKLING.COM</b>   94pts <b>Wine Spectator</b> 96pts <i>Robert Parker</i> WINE ADVOCATE 95pts <b>Antonia Galloni vinous</b> 4.3 <b>vivino</b> 
ORDER CODE	FR670