

Château Pontet Canet 2017

CSPC# 813917

750mlx12

13.0% alc./vol.

SOLD OUT

CSPC# 866178

750mlx6

13.0% alc./vol.

Grape Variety

64% Cabernet Sauvignon, 30% Merlot, 4% Cabernet Franc, 2% Petit Verdot

Appellation

Pauillac

Classification

Fifth Growth. Cinquieme Grand Cru Classé in 1855.

Website

<http://www.pontet-canet.com/en/pages/chateau-pontet-canet>

General Info

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.

Winemaker

Jean-Michel Comme. Michel Rolland consultant winemaker.

Vintage

Although rainfall has been a distinctive feature of most recent Bordeaux vintages ending in « 7 », 2017 was marked by frost on a freezing night in late April. Fortunately, the Gironde estuary protected the vineyards of the prestigious Medoc appellations. As a result, our losses were minimal. Very favourable weather for the vines then set in for most of the season: flowering took place in mid-May and the berries had changed colour by July the 7th. Despite some light rain in September, the grapes stayed perfectly healthy until they had reached optimum maturity. The harvest started on September 18th for the Merlot, followed ten days later by the Cabernet Sauvignon, then the Cabernet Franc and Petit Verdot. Another important feature of the year was the arrival of a new vat house with 32 concrete vats, each containing 40 hectolitres. It is a way for us to get back to the essentials, as vatting and vinification all take place without machines and without noise, using only human hands. Pontet-Canet is situated near enough to the estuary in Pauillac that it only received minor losses from the frosts in 2017. This vintage, for the first time, 30% of the production was fermented in a brand-new vat room containing 32 custom-built, 40-hectoliter concrete tanks. These are smaller tanks, made entirely of soil coming from Pontet-Canet, with no lining although they do have cooling rings inside. Along with the certified organic and biodynamic principles already practiced in the vineyards since 2005, Alfred Tesseron continues to strive toward the least invasive, most sustainable means of coaxing the very best from the land and the vines.

Vineyards

Thirty years after their arrival in Pauillac, the Tesseron 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



Vineyards	<p>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.</p> <p>Average age of the vines: 35 years; Density of the vines: 9000 feet per hectare: Yield: 45 hectolitres per hectare</p>
Harvest	Picked September 18th to October 4th
Maturation	Aging in 55% new French oak barrels, 35% in amphora and the remainder of wine in one-year old casks.
Tasting Notes	<p>What strikes the taster immediately is the energy these wines display, the expression of tension and intensity: they are bright and brilliant, as though freed of any constraint. Their internal balance combines contained power, uncommon precision of fruit and undeniable class. They seduce by their full-bodied fruit, the finesse of their mouthfeel and their natural elegance, delivering a natural emotion which enhances their seductive charm.</p> <p>The wine is deep, glossy crimson. The fresh nose reveals an elegant balance of fruity, floral and mineral notes. Great harmony is found on the palate between a highly refined tannic structure and comforting depth and length. A very fine wine indeed</p>
Serve with	<p>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.</p> <p>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.</p>
Production	Approx. 25,000 cases made.
Cellaring	Drink 2024-2040
Scores/Awards	<p>94 points - James Molesworth, Wine Spectator - March 31, 2020</p> <p>90-93 points - James Molesworth, Wine Spectator - April 2018</p> <p>96 points - Lisa Perrotti-Brown, Wine Advocate - March 2020</p> <p>96-98 points - Lisa Perrotti-Brown, Wine Advocate #236 - April 2018</p> <p>96 points - James Suckling, JamesSuckling.com - February 2020</p> <p>96-97 points - James Suckling, JamesSuckling.com - April 2018</p> <p>96 points/Cellar Selection - Roger Voss, Wine Enthusiast - March 1, 2020</p> <p>95-97 points - Roger Voss, Wine Enthusiast - April 1, 2018</p> <p>16- points - Jancis Robinson, JancisRobinson.com - May 2018</p> <p>17+ points - Julia Harding, JancisRobinson.com - April 2018</p> <p>94 points - Jane Anson, Decanter.com - April 2018</p> <p>96 points - Jeff Leve, thewinecellarinsider.com - April 2018</p> <p>93-95 points - Tim Atkin, MW - timatkin.com - April 2018</p> <p>16+ points - Farr Vintner - April 2018</p> <p>92-94 points - Derek Smedley, MW - April 2018</p> <p>93 points - Neal Martin, Vinous - February 2020</p> <p>92-94 points - Neal Martin, Vinous - May 2018</p> <p>95 points - Antonio Galloni, Vinous - February 2020</p> <p>92-95 points - Antonio Galloni, Vinous - April 2018</p> <p>93 points - Jeb Dunnuck MW - February 2020</p> <p>94-96 points - Jeb Dunnuck MW - April 2018</p> <p>18.5+ points - Matthew Jukes, MW - April 2018</p>
Reviews	<p><i>“Very tight, with notes of wet stone, plum pit and chalky minerality leading the way, backed by an ample core of steeped currant, blackberry and black cherry fruit waiting to unfurl. The finish smolders with cast iron details. Should round into form with cellaring. Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Best from 2024 through 2040.”</i></p> <p><i>- JM, Wine Spectator</i></p>

Reviews *“Starts off high-pitched but fills out steadily, featuring red currant and crushed plum fruit carried by fresh acidity and a bright iron note. Reveals a lingering savory streak on the finish. Built on purity rather than density, with the minerality lingering”*

- JM, Wine Spectator

“Composed of 64% Cabernet Sauvignon, 31% Merlot, 4% Cabernet Franc and 1% Petit Verdot, the medium to deep garnet-purple colored 2017 Pontet-Canet gives up beautifully fragrant notes of rosehip tea, lilacs, cinnamon stick, cloves, dried leaves and underbrush with a core of kirsch, raspberry coulis, warm plums and red and black currants plus a waft of pencil shavings. Medium-bodied, the palate is refreshing, minerally and wonderfully elegant with a well-played texture of approachable, plush tannins and a long, fragrant finish. Beautiful. Aging took place in 50% new and 15% in second fill barrels and the remaining 35% in amphorae for 16 months, much of the material for which came from the soil at Pontet-Canet! Drink Date 2021 – 2048”

- LPB, Wine Advocate

“Blended of 64% Cabernet Sauvignon, 31% Merlot, 4% Cabernet Franc and 1% Petit Verdot, the deep garnet-purple colored 2017 Pontet-Canet opens with vibrant wild blueberries, black raspberries and crushed plums with notions of cinnamon stick, violets, unsmoked cigars and pencil lead plus wafts of roses, lavender and tilled black soil. Medium-bodied with very fine, incredibly plush tannins, it is deliciously savory in the mouth, with wonderful freshness and spectacular energy delivering many layers, resulting in a very long, mineral-laced finish.”

- LPB, Wine Advocate

“This has ethereal transparency to it with a fresh, red-berry and cherry nose. Terra-cotta and dried-flower notes. Plums, too. Quite complex. The palate has a very detailed tannin texture with attractive cassis and blueberries that hold very long, fresh and pure. Fruity and fresh.”

- JS, JamesSuckling.com

“This is incredibly transparent and refined with blackcurrant, blueberry and mineral character. Full-bodied, layered and ethereal. Tannins have a crushed-stone character. Long and persistent.”

- JS, JamesSuckling.com

“The perfume intensity of this wine is remarkable. Firm and velvet at the same time, the tannins are the prelude to the pure, opulent blackberry fruits and balanced acidity. The lines of the wine are clear and direct, a true promise for aging. Drink from 2024.”

- RV, Wine Enthusiast

“95–97. Barrel Sample. Firm structure supports the luscious fruit flavors—this is a richly generous wine. Finely integrated tannins are layered with ripe black currant notes. As often with this biodynamic estate, the purity of the fruit is outstanding and concentrated. It will age well over many years but is enjoyable young.”

- RV, Wine Enthusiast

“Mid crimson. Weak rim. Suggestion of pencil shavings on the nose. Rather austere around the edges with oak in evidence. Chewy end and rather a lack of flesh in the middle. Drink 2025-2038”

- JR, JancisRobinson.com

“Sweet and spicy on the nose and sweet and quite thick on the palate. Rounded and soft but not a huge amount of fruit flavour. Very nice spice, giving a slightly exotic character. Firm, compact, fresh. Spice is the thing here and a very natural chewy texture. With air more fragrant, a floral fragrance. Chewy, 'spicy' texture, well-balanced fruit and deeply textured. Distinctive. 17+/20 points. (JH)”

- JH, JancisRobinson.com

“This is a very charming Pauillac with texture, rippling energy and undoubted finesse. It's deceptive, because the dark, luscious blackberry, bilberry, and damson notes are fairly fresh, with a luscious lip-smacking quality, but the tannins build over the palate. It almost tastes like a St-Julien rather than a Pauillac as they're so fine and elegant, but the Pauillac character becomes more apparent by the close of play - there's no hiding those

Reviews *swirling cassis, smoke and menthol notes. This has a really gorgeous tension and freshness without sacrificing concentration. They used brand-new concrete vats this year, designed by technical director Jean-Michel Comme's, for one-third of the crop. The concrete was made from sands and gravels extracted from the exact spot that the building containing them now stands, utilising geothermal heating and cooling, with as few metallic parts as possible and insulated with hemp. The wine will be aged in 50% new oak, 35% concrete vats and 15% in one-year-old barrels. (JA)"*
- JA, Decanter.com

"Dark ruby in color, there is a sensation of crushed rocks, lead pencil, flowers and deep, red fruits. The wine is medium/full bodied, soft, polished and stylish. Not the deepest vintage produced at Pontet Canet, though instead you'll enjoy a purity of fruit with elegance, lift, length and vibrancy."
- JL, thewinecellarinsider.com

"Inky deep purple colour. Rich red and blue fruit aromas. Spice from oak, some coffee, but great fruit extract. Packed and juicy fruit. Lots of extract and depth. Spices, blue fruit, mocha. Big tannins, balanced acidity. Elegant, but powerful. Big tannic finish. Not too alcoholic. Very good. Barrel Sample: 93-95."
- TA, timatkin.com

"No frost so production was slightly higher than in 2016. 63% Cabernet Sauvignon, 31% Merlot, 4% Cabernet Franc and 2% Petit Verdot. Maturation in 50% new oak, 15% 1-year oak and 35% concrete amphoras. Deep ruby in colour, with a rich, expressive nose of bramble fruits and cassis with a touch of sweet caramel and vanilla. The palate is exotic, with liquorice, baked vanilla and nutmeg, plush but rich tannins, and an overarching richness to the fruit that gives a certain oiliness to the wine. Powerful but not overworked, with great power through to the finish."
- Farr Vintners

"Fresh fruits on the nose fragrant the nose has lots of charm. Black cherry and blackcurrant on the palate are ripe the mid palate has rich fruit velvety, smooth and supple tannins fine. There is underlying freshness more restrained bright at the back with hints of sweetness on the finish. Drink 2026-2043."
- Derek Smedley MW

"The 2017 Pontet-Canet offers attractive red berry fruit mixed with cedar and potpourri, underneath which lies subtle aromas of graphite that I would like to see a little more of as it matures in bottle. The palate is medium bodied with supple tannins that render this one of the more approachable vintages in recent years. The cedar-infused black fruit is framed by fine tannins and a harmonious, graphite tinged finish. This Pontet-Canet should offer up to 20 years of drinking pleasure although it will be difficult to resist pulling the cork in its youth. (NM)"
- NM, Vinous

"The 2017 Pontet Canet has a very ripe and pure, slightly high-toned bouquet with touches of iodine inflecting the black cherry and cassis fruit. There is a subtle floral aspect to this Pontet-Canet, more iris than violet. With aeration there are hints of graphite and crushed stone, some of its initial opulence ebbing away. The palate is medium bodied with fine balance on the entry, slightly chalky tannin, a fine sense of energy and poise. On the two readings of this wine, this was perhaps the most difference. The mid-April tasting had a very similar nose however, the palate demonstrated far more backbone, linearity and mineralité, not to mention a sapidity that was not present in the showing at the end of March. Ah yes, that's the Pontet I love. I expect this to land at the upper end of my banded score once in bottle. Tasted twice at the property. Drink 2021-2040."
- NM, Vinous

"A gorgeous, alluring Pauillac, the 2017 Pontet-Canet is racy and exceptionally polished, with floral top notes that bring out the natural brightness of the red-toned fruit. Super-silky tannins add to the wine's immediacy and sheer allure. The 2017 was the first wine made with the new sorting table. About half the fruit was destemmed by hand. As always, visiting Pontet-Canet is like stepping back into another time, a time in which wines were made much more manually than they are today. Here that means manual punch downs and pump overs, with no electricity. Harvest ran from September 18 through October 4. The blend is 64% Cabernet Sauvignon, 31% Merlot, 4% Cabernet Franc and 1% Petit Verdot. Aging was done 50% in new oak, 35% in amphora and 15% in one-year-old oak. Tasted three times. Drink 2025-2047."
- AG, Vinous

Reviews *“The 2017 Pontet-Canet showed progressively better on each of the three occasions I tasted it. Deep, pliant and beautifully layered in the glass, the 2017 exudes class. Dark red cherry, plum, pomegranate, licorice and rose petal infuse this super-expressive and highly nuanced wine from proprietor Alfred Tesseron and technical director Jean-Michel Comme. Harvest ran from September 18 through October 4. The blend is 64% Cabernet Sauvignon, 31% Merlot, 4% Cabernet Franc and 1% Petit Verdot and is aging in 50% new oak, 35% amphora and 15% one-year old oak. Tasted three times.”*
- AG, Vinous

“Deep ruby/purple-hued and based on 60% Cabernet Sauvignon, 30% Merlot, and the balance Cabernet Franc and Petit Verdot, the 2017 Chateau Pontet-Canet spent 16 months in a 50% new barrels, 35% in amphora, and the balance in once-used barrels. It's an exceedingly elegant Pontet-Canet that has textbook Pauillac notes of blackcurrants, unsmoked tobacco, lead pencil shavings, new leather, and flowery incense. It's not a blockbuster and reminds me slightly of the 2004, yet it has wonderful depth of fruit, ultra-fine tannins, and beautiful purity and elegance. It's already approachable, but it's going to be even better with 5-6 years of bottle age and have 20-25 years of prime drinking.”
- Jeb Dunnuck

“Described as a mix of his 2015 and 2016 by owner Alfred Tesseron, the 2017 Pontet-Canet is another tour de force from this estate that readers will be thrilled to have in the cellar. A blend of roughly 60% Cabernet Sauvignon, 30% Merlot and the rest Cabernet Franc and Petit Verdot, harvested between September 18 and October 4 (which is later than most), it will spend roughly 16 months in 50% new barrels, 35% in amphora and the rest in once-used oak. Gorgeous blueberries, crème de cassis, incense, and spring flower characteristics all soar from the glass of this inky-colored, medium to full-bodied, deep, beautifully concentrated 2017. It doesn't have the sheer weight of the 2009, 2010, 2015, or 2016, yet it's no lightweight and excels on its purity and balance. This is a classic Pauillac that will be approachable with 4-5 years of bottle age and keep for two to three decades. Barrel Sample: 94-96.”
- Jeb Dunnuck

“The yields here were ever so slightly higher than last year and there was no frost damage at all. This is the first vintage in which they used the large concrete fermenters which look like amphorae from the outside but on the inside, they are more akin to upright ‘fat rugby balls’, according to Alfred Tesseron. They are completely smooth inside with no corners at all and so he does not need to rack and the pigeage is so easy, ‘it can be done by a child, but is it not done by a child’, says Alfred with a smile. The nose shows some coffee and plum notes and some ripeness and richness, but this is not transferred to the palate which is more strictly controlled and focused. There is no doubt that the nose is the star performer at the moment, and it is very luscious and layered. The palate is not wanting to be disturbed but it shows deft tannins and a very crunchy finish. This is a wine which is slimmer and fitter than in previous vintages and yet it doesn't show any muscle at all, just perfectly clean lines. Alfred says that he likes to make every wine individual, and this is a prime example.”
- MJ, matthewjukes.com
