

CHÂTEAU PONTET-CANET 5ème Grand Cru Classé 2022

Art. Nr.: 1284722

Hersteller: Château Pontet-Canet, Pauillac

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Pauillac

Jahrgang: 2022

Rebsorte: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

Reife: bis 2038

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 98

Falstaff: 98

Speiseempfehlung:

Geflügel: Grillen/Braten

Rind: Gebacken

Flaschengröße: 0,75 Liter

Verschluss: Naturkork



Einzelflaschenpreis: € 173.90

Verkostnotiz

JAMES SUCKLING: "What a finish on this Pontet-Canet. So much energy and brightness. It's full-bodied yet so tight and focused with superb fruit and transparency. It is racy and fine with super fine texture. It's like crushed cabernet sauvignon with cassis, tobacco and cigar box. Licorice and spices. Freshness of the seed. 57% cabernet sauvignon, 35% merlot, 4% cabernet franc, and 4% petit verdot."

FALSTAFF: "14,7 % Tiefdunkles Rubingranat, opaker Kern, violette Reflexe, zarte Randaufhellung. Feine Nuancen von Herzkirschen und Zwetschken, süßer Cassis ist unterlegt, zarte Edelholznuancen, feine tabakige Nuancen, einladendes Bukett. Komplex, straff, schwarze Waldbeeren, mineralischer Kern, wirkt sehr konzentriert und engmaschig, besitzt eine eindrucksvolle Frische, ohne jede Spur von Opulenz, zeigt große Länge, sicherer Reifepotenzial, feine Kräuterwürze und salzige Nuancen im Nachhall." - Peter Moser

DECANTER: "Vibrant, vivid purple colour in the glass, rich and deep. Smells bright, super fresh and expressive on the nose with freshly-picked blackcurrants and perfumed purple flowers - the Petit Verdot, really standing out. Clean and clear, creamy, powdery and softly chewy on the palate. The texture is lovely, you can tell they haven't over extracted but there's still clear concentration with a gentle succulence provided by the acidity, cool freshness and appealing mineral touches alongside liquorice, clove, dried herbs and bitter chocolate. Enjoyable and well defined if still a little compact. 3.85pH. 4% Cabernet Franc completes the blend. 15% press wine used. Harvest 8 - 28 September, the earliest and longest ever. 20% lower yields than in 2021. The technical team used a clay sunscreen on the grapes to avoid burning. Tasted twice."