



Château du Pavillon 2019

Hélène Ponty

AOP CANON FRONSAC
VARIETALS MERLOT
TERROIR CLAY AND SAND



VITICULTURE

- Soft pruning in guyot
- Manual harvest

VINIFICATIONS

- Vatting after destemming
- 20-day maceration
- Gentle vinification
- 12-month barrel aging
- Small production of less than 15,000 bottles

ANALYSES

- 14.5% vol. - 42 mg/L SO2 total - 3.4g/L acidité totale - 3.47 pH

SERVICES & DÉGUSTATION

- Intense, garnet color
- Powerful yet subtle nose, vanilla, with notes of cocoa, tobacco, and incense.
- Juicy palate, lovely texture with great length and a powerful yet fresh finish. Black cherry, floral notes with well-integrated woodiness.

Vignobles Ponty

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