



Cadet de Ponty

2020

Hélène Ponty

AOC BORDEAUX ROUGE

VARIETALS 90 % MERLOT 10% CABERNET SAUVIGNON

SOIL CLAY-LIMESCALE WITH A HIGH PROPORTION OF CLAY



VITICULTURE

- Double Guyot pruning with eight eyes Machine harvesting
- Harvest date: 18/09/2020 - 29/09/2020

VINIFICATION

- Vatting after destemming
- Fermentation in temperature-controlled stainless steel vats
- Light extractions by pumping over Gentle pressing in a vertical press
- Bottled July 13th, 2021
- 6600 bottles

ANALYSIS

- 14.5% ABV. - 60 mg/L Total SO2 -
- 3.22 g/L Total acidity - 3.46 pH

TASTING NOTES

- Garnet dress
- Nose with aromas of cherries, raspberry, kirsch, delicious and complex.
- Palate: Silky and full attack. Lovely bitterness and plenty of substance. A spicy and balanced wine.
- Accompanies: charcuterie board, lasagna, roast chicken or even a small salted lentil dish.
- Storage: Consume now, with cellaring potential to 2030.

SARL Ponty Dezeix

3 Rue du Port de Fronsac - 33126 Fronsac - +33 (0)5 57 51 29 57 - info@vignoblesponty.com

www.vignoblesponty.com