Domaine Ponty

Canon Fronsac

L' Orée 2025

My dream for Domaine Ponty is to produce more white wines. Just over 70 years ago, Bordeaux produced just as much white as red. L'Orée is the first cuvée of many new-style Bordeaux whites to come out my winery, a fresh, vibrant expression of a pure Semillon.

AOP	Vin de France
GRAPE VARIETY	SEMILLON 90% COLOMBARD 10%
TERROIR	SILT AND CLAY WITH IRON OXYDES



VITICULTURE

- Physiological Guyot pruning
- Manual harvest
- Harvest date: August 21, 2025
- Organic Certification FR-BIO-01

WINEMAKING

- Direct press
- Indigenous yeasts fermentation
- Ageing in stainless steel tanks on fine lees
- Non-filtered
- Bottling date: June 5, 2026
- 810 bottles

ANALYSIS

- 13.4 % vol.
- Total SO2: 35mg/L
- Total acidity: 2.44g/L
- Volatile acidity: 0.37g/L
- pH 3.40

SERVICE & TASTING

- Pale yellow color
- Very aromatic, aromas of exotic fruits, quince, passionfruit
- Very fresh, well-balanced acidity, but with a good texture and length
- Pairing with grilled fish, apéritif, pasta alla vongole, crayfish on the bbq

Domaine Ponty - Hélène Ponty

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

www.vignoblesponty.com