




CHÂTEAU PONTET-FUMET

Saint-Émilion Grand Cru AOC

VARIETALS	81% Merlot, 17% Cabernet Franc, 2% Cabernet Sauvignon
VINTAGE	2018
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE NOSE	A deep ruby red wine with violet reflections. A frank nose with aromas of gooseberry and lovely redcurrant, complemented by notes of undergrowth, dark chocolate, coffee, grilled hazelnuts and earthy aromas.
PALATE	An ample mouth, full-bodied and balanced with fine, delicate tannins. The finish is dominated by spices, vanilla and chocolate. Silky and precise.
AGEING	Aged for 14 to 18 months, depending on the vintage, in 50% of new wood and 1 year old French oak barrels.
PAIRING	The perfect wine to accompany prime ribs, beef bourguignon or chocolate desserts.
RATINGS	91pts JAMES SUCKLING.COM  4.3
ORDER CODE	FR522