








CHÂTEAU PONTET-FUMET

Saint-Émilion Grand Cru AOC

VARIETALS	75% Merlot, 20% Cabernet Franc, 5% Cabernet Sauvignon
VINTAGE	2021
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	The color is dense, garnet in color.
NOSE	Powerful yet fresh, featuring aromas of dark chocolate blended with the black fruit notes typical of Merlot.
PALATE	Crisp and indulgent with a cherry-like fruit expression and well-integrated tannins. Full-bodied and rich, maintaining a balanced density without being over the top for the vintage.
AGEING	Matured for 14 to 18 months in French oak barrels (50% new, 50% one-year-old).
PAIRING	Perfect with roast rabbit with thyme, rib steak with porcini mushrooms, aged Comté cheese or even chocolate cake.
RATINGS	    
ORDER CODE	FR0522