



Château LA POINTE 2011

General Information

Château La Pointe
Vintage: 2011
Production: 78 000 bottles
Merlot 85% - Cabernet Franc 15%
Alcohol content: 13.5°

Appellation: Pomerol. Area: Right Bank. Region: Bordeaux.

Vineyard and soil type: 22 hectares on small gravel and pebble soils of the Isle river terraces, clayey-gravel and sandy soils over clay or gravel sub-soils.

Vinification and ageing: traditional Bordeaux methods.

Distribution: through the wine merchants of the Place de Bordeaux.

Owner: SCE Château La Pointe.

General Manager: Eric Monneret.

Vine and Wine Consultant: Hubert de Bouïard de Laforest.

Member of the Union des Grands Crus de Bordeaux.

Weather conditions

Re-discovering the Truth of the Terroir.

This year was very different to most vintages as it began with an extremely hot and dry spring and early summer. There was no more than 5mm rainfall in total during this period. July, August and mid-September were more or less within the seasonal averages, albeit with very little rain, whilst the end of September and early October again saw record high temperatures. These weather conditions had a profound impact on the vintage as they resulted in early hydric stress although not to the extent that the vine suffered. There were very occasional signs of wilted and scorched grapes in rare areas of

the vineyard.

We began harvesting our Merlots on the 19th September, ten days earlier than in 2010, in the late September sunshine. The harvest ended with the Cabernet Francs on the 28th and 29th September. After fermenting and macerating the grapes, the resulting 'juices' were exceptionally deep in colour, full of aromas of ripe fruits and well-structured tannins. Despite the unusual and contrasting weather conditions, the wines are displaying good balance and freshness.

Our experience over the previous four years had given us a better understanding of the terroir and enabled us to implement a more rigorous plot by plot management system. This helped us to constantly adapt to the unusual weather conditions of the vintage and work with increased precision in the vineyards.

Tasting comment

"Deep, bright and lively colour with a dark purple rim. The nose opens out with floral notes such as violet that evolve towards ripe fruits, blackberry and raspberry. The palate is generous and long with a very pleasant freshness. This freshness persists on the finish and complements the lingering notes of tobacco and licorice. The tannins are taut and enveloped in a silky smoothness, a sure characteristic of an outstanding Pomerol. The 2011 perfectly demonstrates Château La Pointe's reborn style developed over the last few vintages."

(March 2012, Primeurs tasting comments by Hubert de Boüard de Laforest)

When to taste ?

To drink or to keep?

2011 is a vintage with exceptional potential for bottle ageing. To be enjoyed from 4 to 15 years old and upwards.

The aromatic freshness, balance and smoothness of this Merlot-dominant Pomerol will suit lovers of young wines. In its early years it offers floral notes, a tasty, juicy touch of red and black berries and slightly spicy, toasty notes.

The ageing potential of this vintage will also suit connoisseurs who have the patience to wait for the Grands Crus de Bordeaux to develop more evolved aromas of truffle, undergrowth, game,

Russian leather and light tobacco.

To air, decant or just enjoy?

Airing: when the vintage is young (under 10 years old) it is recommended to decant one hour before serving to ensure good contact with air. This oxygenation allows the wine to 'open up', freeing the aromas and softening the tannins.

Decanting: when the vintage is old (over 10 years) a natural deposit may form in the bottom of the bottle. The wine lover often asks for the wine to be poured delicately into the decanter so as to leave the deposit in the bottle. Decanting a very old wine (over 20 years) can, however, be a mistake as sudden contact with air may deteriorate a wine that has become fragile with age.

Just enjoying: another approach is to avoid the ritualization around tasting. You simply choose a vintage, open the bottle, pour delicately and take your time in enjoying it, thereby allowing the wine to tell you its own story as it evolves in the glass over the course of the evening.