

Château LA POINTE 2021

General Information

Château La Pointe
Vintage : 2021
Production : 58 000 bottles
Merlot 82 % – Cabernet Franc 18 %
Alcohol content : 13°
Appellation : Pomerol. Area : Right Bank. Region : Bordeaux.
Vineyard and soil type: 23 hectares on small gravel and pebble soils of the Isle river terrace, clayey-gravel and sandy soils over clay or gravel sub-soils.

Viticulture: Eco-responsible

Vinification and ageing: traditional Bordeaux methods.
Distribution : through wine merchants of the Place de Bordeaux.
Owner : SCE Château La Pointe.
General Manager : Eric Monneret. Vine and Wine Consultant : Hubert de Boüard de Laforest.
Member of the Union des Grands Crus de Bordeaux.

Weather conditions

A year that demanded our full attention

In 2021 it was more the technical teams than the vines that suffered from stress ! The weather conditions were unpredictable, and a lot of determination was needed to maintain our vine-care programme without abandoning our environmental commitments.

It all began with the April frost. Luckily, despite our worries, there was not much harm done and only a few leaves were damaged. This cold spell did slow down the vine’s development, however, resulting in quite a lot of flower shatter on the Merlots during blossoming, and consequently the forecast of a low yield.

Next came the mildew attacks, which were unbelievably strong due to the abundant rainfall in the spring and early summer. The struggle seemed endless, particularly as we aim to protect the vineyard with ‘organic’ or ‘biocontrol’ products. Our vine

workers showed immense dedication, including at the weekends.

The preservation of active foliage was determinant in the success of this rather late vintage. We were thus able to wait until the 27th September to pick our first Merlots and as late as the 13th October to harvest the last Cabernet-Francs in the best conditions. A rigorous sorting allowed us to eliminate any imperfect grapes and bring a good homogeneous crop into the cellar.

This was a vintage requiring meticulousness in the winemaking to find the right balance, choosing gentle extraction to ensure finesse in the tannins. 2021 is a precise, elegant vintage, pleasantly fresh : faithful to the profile of Château La Pointe wines.

Tasting comment

The robe is a beautifully bright, intense crimson colour. After swirling, there are pure aromas of red fruit, quickly enveloped in notes of violet. The palate is juicy, energetic and precise. Smooth tannins bring a pleasant velvety sensation. The oak, discreet and well-integrated, completes the already rich aromatic palette. There is a feeling of freshness and elegance throughout. A real revelation in this vintage where both the vine grower’s hard work and careful extraction during vinification were essential.

(March 2022, En Primeurs tasting comment by Hubert de Boüard de Laforest)

When to taste ?

To drink or to keep?

The 2021 vintage is an exceptional one.

To be enjoyed 4 years from now and up to 15 years old or more.

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

The ageing potential of this vintage will also suit connoisseurs who have the patience to wait for the Grands Crus de Bordeaux to develop aromas of truffle, forest floor, game, Russian leather or 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 so that there is a 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 old) 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 a 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 to enjoy. Allow the wine to tell you its own story as it evolves in the glass over the evening…