



# Château LA POINTE 2023

## General Information

Vintage: 2023

Production: 76,000 bottles

Blend: Merlot 79% – Cabernet Franc 21%

Alcohol content: 14%

Appellation: Pomerol. Sub-region: Right Bank. Region: Bordeaux.

Terroir and vineyard: 23 hectares on gravel and sandy clay soils.

Viticulture: eco-responsible.

Vinification and ageing: traditional Bordeaux methods.

Distribution: handled by Bordeaux wine merchants.

Owner: SCE Château La Pointe.

Managing Director: Eric Monneret.

Technical Director: Pierre Candelier.

Member of the Union des Grands Crus de Bordeaux.

## Weather conditions

The mild, wet winter allowed the soil to replenish its water reserves. Bud break went well, with no excessive frosts.

Throughout the spring, regular and sometimes heavy rainfall created high pressure from mildew in the vineyard. A great deal of care and vigilance was required to manage the situation, but our winegrowers know what they are doing.

Flowering began on 22 May and progressed ideally thanks to a favourable weather window. The summer was generally sunny, with timely thunderstorms. There were no excessive temperatures, except for a few days in mid-August. Everything came together to ensure the grapes reached good maturity.

Between 4 and 25 September, the harvest took place in remarkable conditions. The vinification quickly revealed rich, well-balanced juices with great freshness. The colours were bright, deep and brilliant. Lots of red fruit, but also black fruit, violet and peony are the aromatic characteristics of this 2023 vintage, which continues to surprise. A very fine Pomerol wine that will appeal to a wide audience.

## Tasting comment

James Suckling (Wine critic) :

*“ An aromatic wine with violets, oranges and blackberries. Similar flavors on the palate, with creamy tannins with a hint of terra-cotta. I like the quality of the tannins. 80% merlot and 20% cabernet franc. “*

## When to taste ?

For an optimal experience, serve it between 16 and 18°C in a Bordeaux glass. This wine pairs perfectly with light, refined dishes: a fillet of sea bass roasted with herbs, or even gourmet vegetarian cuisine such as mushroom risotto. You can open it today or leave it in your cellar for a few years.