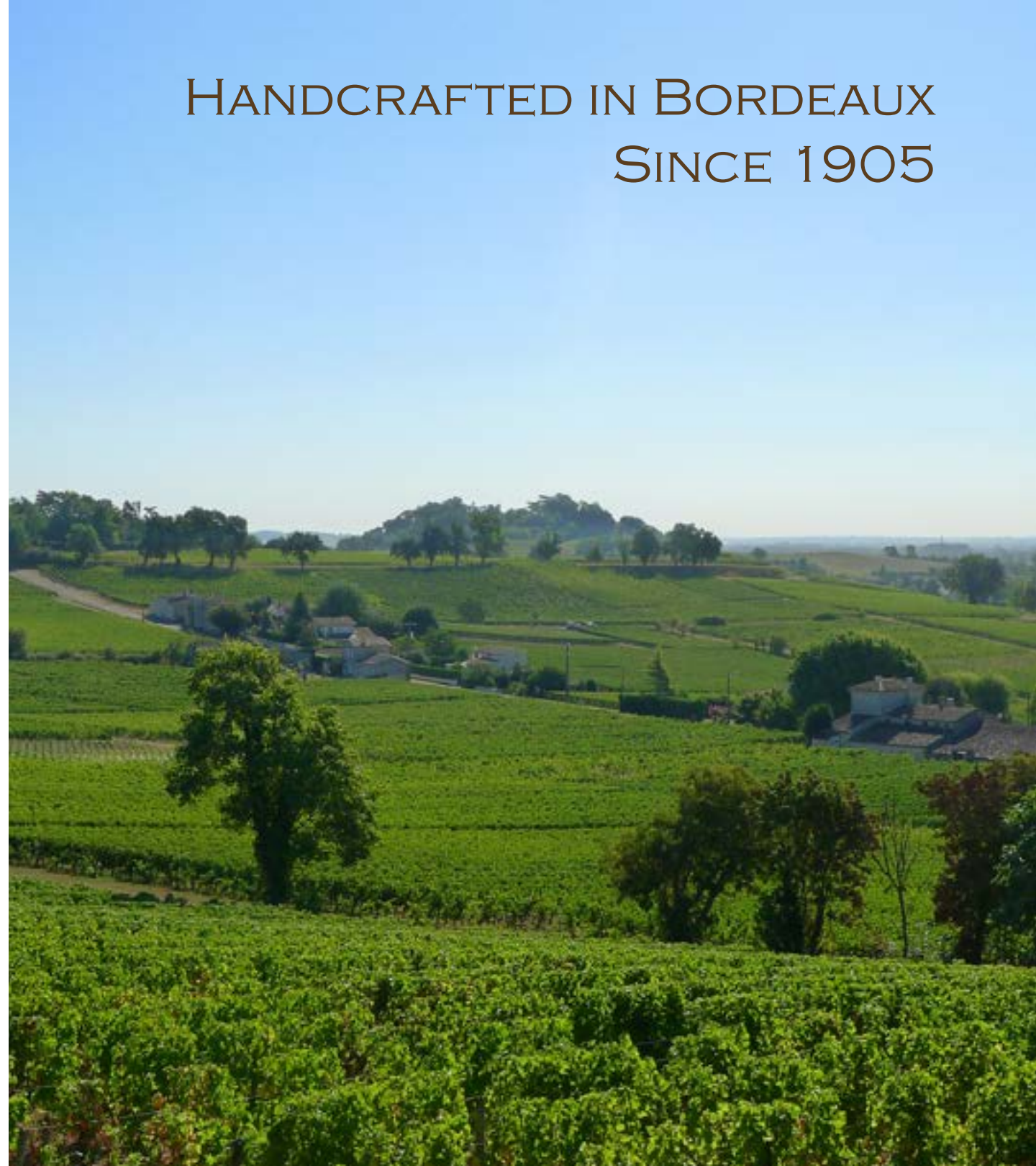


HANDCRAFTED IN BORDEAUX
SINCE 1905



PONTY FAMILY

The Ponty winery was started by Victor Ponty in 1905. Born in a family of farmers in France, Victor started his wine selling business with a passion for wine and little money saved up from his hard work on the fields. In 1925, he saved enough to purchase his first property, Chateau du Pavillon, and then thirteen years later his second property, Chateau Grand Renouil, in 1938.

Four generations later, Michel Ponty is today's proud owner of the family business he inherited in 1980. Michel employs the expertise passed down from his grandfather to maintain the perfect balance between intensity and freshness in his wines. Some of these winemaking techniques include harvesting all vines by hand, zero use of herbicides, and storing the wines in methodically planned combinations of new and 1-year old french oak barrels from Chateau Haut-Brion.

Michel Ponty is currently the President of the AOC in Canon-Fronsac. He represents Canon-Fronsac at the Conseil Interprofessionnel des Vins de Bordeaux and at national and international promotional tours. His wife, Nadine Couraud, is a judge for many international wine competitions such as "Challenge International du Vin", "Concours Mondial du Vin" and is a consultant for famous Grand Cru Classes wine estates in Bordeaux.





FIVE GENERATIONS





CANON FRONSAC AOC

Historically, the first Bordeaux vineyards were planted in the Canon Fronsac appellation and the resulting wines were the first to be auctioned. In 1633, the great Cardinal de Richelieu, main advisor to the French Kings, developed a strong liking for the wines of Canon Fronsac and decided to bring the wines to the court of the King in Versailles. There, the King and the nobility decided the wines from Canon Fronsac were among the best they had tasted, and every year, reserved the entire harvest of Canon Fronsac wines for the court of the King at Versailles.

Possessing some of the most beautiful landscapes in Bordeaux, Canon Fronsac is the smallest AOC of the right bank. It shares the best “terroirs” (soils) with neighbors Saint Emilion and Pomerol, allowing for the production of stronger and more substantial wines. Its location in between two rivers creates the perfect microclimate for grape growing (never too hot and never too cold), and thus causing the wines to often sell out in France and Europe. With only 250 hectares of vineyard and 47 winemakers, most local properties are family vineyards inherited by the son from the father for many generations.

Merlot is the dominant grape variety of the Ponty vineyards. It is a round, fragrant, and very fruity grape variety that gives the wines a good structure and richness. Compared to Cabernet, Merlot grapes tend to have a higher sugar content and lower malic acid. All wines from the Ponty vineyard are either 100% Merlot, or 80% Merlot and 20% Cabernet Franc. Ponty wines are known to be elegant and sophisticated, with lots of complexity. The wine is a dark ruby color with purplish hints, which turns garnet with age. The nose is concentrated, with notes of raspberry, strawberry, black and red cherries that develop into stewed prunes, leather, truffle and mocha with time.

Food pairing: red meat, roast duck or chicken, cheese.





CHATEAU GRAND RENOUIL

WINE INTRODUCTION:

The Chateau Grand Renouil vineyard produced its first wines in the 18th century. Today, it is still considered one of the best wines in Canon Fronsac, and is regularly honored by the most famous wine publications. Generation after generation, the Ponty family has patiently selected parcels and grapes to compose what would, in any form, be considered a masterpiece.

The Chateau Grand Renouil vines are 80 years old. In the best vintages, old vines produce the most amazing wines. In more difficult climate old vines are stronger and resist better, producing a wine of stable quality every year. The Ponty family uses exclusively Merlot grapes and harvests every one by hand before aging the wine for one year in French oak barrels. As a result, the Chateau Grand Renouil wine is one of the most concentrated and complex. Like all great wines, it is best appreciated at least 5 years after the harvest, and can be aged up to 30 years. The annual production is of 9,000 bottles. Reserved for the most special occasions, Chateau Grand Renouil was served for the French President's reception dinners at the Elysee.

TASTING NOTES:

This multi award-winning Bordeaux wine is a symphony of aromas and flavors. When young, it will show aromas of blackberries and exotic spices. After ageing a few years, aromas of black truffle, coffee and plum will develop. The wine is full-bodied, and combines a lot of power and complexity with silky, elegant tannins, and a long final. A great wine with a lot of fineness and elegance.

AWARDS:

Concours Mondial de Bruxelles 2013: Silver Medal

Guide Bettane et Desseauve 2014: WW Stars, 15.5/20

Guide Hachette 2014: WW Stars

Guide Hubert Special Vins WWWWWW Stars



Château
Grand Renouil
Canon Fronsac
2006

MOULI FORTÉ, PROPRIÉTAIRE À FRONSAC, FRANCE
PRODUCE OF FRANCE
UNION OF CANON FRONSAC CONTROLLERS - AOC EN ROUTE DE FRONSAC
DÉPOSÉ DES BREVETS - DÉPOSÉ DES MARQUES

CHATEAU GRAND RENOUIL RESERVE SPECIALE

WINE INTRODUCTION:

Awarded 3 stars by the famous wine critic Michel Bettane, Chateau Grand Renouil Reserve Speciale is the epitome of luxury Bordeaux wine. Every sip rewards the palate with its array of tastes, textures and aromas.

The “Reserve Speciale” (or Limited Edition) is limited to only 2,000 bottles of the best, strictly selected, and aged batches of Chateau Grand Renouil. This wine is carefully and slowly vinified in small lots by our master winemaker Michel Ponty for an optimum richness in taste and aromas that characterizes this most sophisticated wine.

The Chateau Grand Renouil Reserve Speciale is made of 100% Merlot and can be aged for at least 35 years, with aromas evolving from black fruits to complex spices. A wine that will improve all the time, the Ponty family advises to taste the Reserve Speciale every few months to enjoy the multitude of refined aromas, flavors and textures that the best wines can offer through their ageing process.

TASTING NOTES:

This luxurious wine shows a dense crimson color and very rich aromas of black fruits (black currant, blackberry), oriental spices and flowers with an elegant and perfectly balanced oak touch. The tannins are tight, fine, very ripe and long. The mouth is very concentrated with a lot of freshness and a long and complex final. As do the best wines, Chateau Grand Renouil balances strength and power with freshness and tight tannins.

AWARDS:

Guide Bettane et Desseauve 2013: WWW Stars, 16/20





PETIT RENOUIL

WINE INTRODUCTION:

Petit Renouil is a sumptuous blend of typical Bordeaux grape varieties (80% Merlot and 20% Cabernet Franc). This traditional style Bordeaux wine is extremely smooth and perfectly balanced. The vineyard dates from the 18th century, and the current vines are more than 40 year old. The fruity flavor and harmonious, smooth style of this wine make it the most-widely appreciated wine of the Ponty collection. The Renouil vineyard's location on the hillsides of a valley bordered by the Renouil brook creates the perfect micro-climate to consistently produce wines of exceptional quality: never too hot in the summer, never too cold in the winter. Being located on steep and difficult to access hillsides, the Ponty family regularly employ horses to plough the vines of the Renouil estate, and show respect for this great environment.

After a careful hand-harvest of the grapes, the Petit Renouil wine is aged one year in French oak barrels and vats. Generous and very fragrant, Petit Renouil does not require a long decanting time to open up in flavors and aromas. The annual production is 23,000 bottles.

TASTING NOTES:

Petit Renouil shows a dark red color with ruby glints. Best appreciated 3 to 10 years after its vintage, this wine will demonstrate a powerful and fragrant nose marrying aromas of berries (strawberry, black currant) and spices. The palate is soft, well balanced, fruity and elegant, perfect for wine drinkers who prefer soft and delicate tannins.

BLANC DE GRAND RENOUIL

WINE INTRODUCTION:

Blanc de Grand Renouil is the personal creation of the master winemaker, Michel Ponty, and the only white wine produced in Canon Fronsac. Many wine critics consider it as one of the best white wines in Bordeaux.

This very small vineyard (0.65 hectare), located on one of the most beautiful hillsides of the Canon Fronsac AOC, used to produce white wine in the 19th century. The wine was resurrected in 1986 when Michel Ponty bought the estate and re-planted the Semillon (50%) and Sauvignon Blanc (50%) vines to produce this distinct white wine in its purest form. With the vines now over 25 years old, the quality and complexity of Blanc de Grand Renouil keeps impressing and improving every year.

Blanc de Grand Renouil is produced in very limited quantities of only 3,000 bottles per year. This very unique white wine is very fruity and round, and although technically a dry white wine, it has a touch of sweetness coming from the Semillon grapes.

TASTING NOTES:

This distinctive Bordeaux white wine is an explosion of aromas and flavors. The beautiful light gold color introduces ripe aromas such as pineapple and peach with refreshing citrus fruits such as grapefruit, combined with a fresh mouth-feel and very well-balanced acidity. A unique experience.





CHATEAU DU PAVILLON

WINE INTRODUCTION:

Created in 1925 by Victor Ponty himself, Chateau du Pavillon is today a symbol of Canon Fronsac wines. This small 4 hectares property gets its name from the small “Pavillon”, a guard house located at the entrance of the estate. This vineyard has belonged to the Ponty family for almost 100 years, and is also where the family chateau is located.

Chateau du Pavillon is located on the plateau of Fronsac. The south exposure of the vineyard gives the grapes plenty of sun, allowing them to always mature to perfection. The annual production is 22,000 bottles.

Using 100% Merlot, the privileged grape variety of Bordeaux’s right bank, the Château du Pavillon wines show roundness and balance, a lot of elegance and can be best appreciated with meats. Chateau du Pavillon wines are aged for one year in French oak barrels, which gives the wine an unsurpassed smoothness and quality. The Ponty family uses one-year old barrel from Chateau Haut-Brion, to ensure the highest quality for all its wines.

TASTING NOTES:

Château du Pavillon shows a beautiful color with purple glints. Rich and highly complex, it marries hints of oaked nose with strawberry, spices and leather notes, ending in a mellow, velvety finish of great length. Excellent texture and fine velvety tannins.

AWARDS:

Concours de Bordeaux 2013: Gold Medal

Guide Hachette 2014: W Star

CLOS VIROLLE

WINE INTRODUCTION:

The small Clos Virolle vineyard, dating from the 19th century, is crafted using traditions developed in Bordeaux over the past 350 years. The result is a wine that puts all its focus on the best grapes, and the wealth of its terroir – one of the most prestigious in the world.

Clos Virolle is located right outside Canon Fronsac, on the Bordeaux AOC. By consistently applying the highest standards for the production of the wine (hand harvest, green harvest, careful selection of grapes etc), the Ponty family received the standard of “Bordeaux Supérieur” for Clos Virolle.

A wine that is round and fruity, Clos Virolle is the true reflection of its Bordeaux terroir. The Ponty family’s goal is to achieve the highest quality of grape and let it express itself in the wine, rather than modifying the taste by winemaking techniques. Aged for one year in vats, Clos Virolle shows the perfect balance between the explosion of fruit and the rich structure given by the best soils. The grape varieties are 80% Merlot and 20% Cabernet Franc, and the annual production is 14,000 bottles.

TASTING NOTES:

Clos Virolle boasts a bold, supple and very concentrated red fruit flavor, as well as velvety finish. It combines complex oriental spices and ripe fruits aromas with a lot of freshness in the mouth. Clos Virolle wines are easy to pair with many different foods, but are particularly suited for red and white meats, as well as spicy food.



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