



WINE PRODUCERS, MEMORY MAKERS

SINCE 1905



PONTY FAMILY

Ponty is a boutique family winery located in Canon Fronsac, on the right bank of Bordeaux. Founded by Victor Ponty in 1905, it is now owned by Helene Ponty, 5th generation of the family. We produce traditional handcrafted wines from the small, lesser-known AOCs of Bordeaux.

Victor Ponty came from a large family of farmers from the French region of Correze, but he yearned for a different way of life. Victor was passionate about wine, and was inspired by the idea that he could bring people together, create love, and mend friendship through wine. However, he originally shied away from a world that seemed so different from his.

One day, finding himself lost in the small village of Fronsac in Bordeaux, a chance encounter with a soft-spoken (and beautiful!) school teacher helped him realize that there were small villages where winemakers cared most about craft, authenticity, and the experience of enjoying wine together. She introduced him to the time-honored expertise of the local vintners, the purity and simplicity of their rituals, and their seemingly innate sense of winemaking derived from years of observing their ancestors. Victor made it his life's mission to preserve this philosophy and pass it on to his son and grandson. Today, his inspiration still guides all of our work in the vineyard and the cellar.



At the Ponty Winery, the terms “handcrafted wines” truly define our experience and philosophy as winemakers. Most importantly, it conveys to our customers the degree of quality they can expect from our wines. We believe this philosophy leads to more unique and genuine wines, wines that truly reflect their terroir and the original winemaker’s style. At our estates, our style is reflective of the “traditional” style of Bordeaux wines, often described and known for its elegance. Our ultimate quest is for balance: We want intense and complex wines, but always with the freshness of the fruit and a good acidity.



LES GRANDS VINS DE BORDEAUX





THE CANON FRONSAC AOC

Our great grandfather Victor arrived in Canon-Fronsac for the first time in 1905. The beautiful, rolling hills covered with vines charmed him just as much as the local schoolteacher with whom he fell in love. Little did he know those vineyards were often claimed to be the original birthplace of Bordeaux wine. Elizabeth taught him how the wine made in Fronsac used to be reserved for French kings, and that the Duke de Richelieu lived there overlooking the village.

Canon Fronsac is located on the right bank of Bordeaux, ten minutes away from Pomerol and Saint Emilion, its closest neighbors. It also touches the Fronsac AOC. It covers around 200 hectares, with 40 different Chateaux.

Our vineyard soils reflect the characteristics of Bordeaux's right bank: mostly limestone and clay, with the typical "Molasse du Fronsadais" that can be found in the upper levels of some of our vineyard soil. The Ponty Vineyard covers 13 hectares over the Canon Fronsac and Bordeaux AOCs. We manage our vineyard using sustainable farming practices and are starting to put in place a strategy of conversion to organic farming practices. As of today, we do not use any herbicide in our vineyard. All our grapes are hand harvested.



PONTY
DEPUIS 1805



*Château
Grand Renouil*

2012

CANON FRONSAC
GRAND VIN DE BORDEAUX

N° 38

CHATEAU GRAND RENOUIL

WINE INTRODUCTION :

Consistently rated in the top wines of Canon Fronsac, Château Grand Renouil is the jewel of the Ponty Family since 1938. Made up of 100% very old Merlot planted on rich and varied soils, the production of this wine is very meticulous. Once taken down from the Fronsac hillsides, the grapes are sorted and fermented traditionally in our cellar. The wine is then aged in French oak barrels for 12 months. As a result, the wines of Château Grand Renouil have such immense richness and depth that it has been dubbed “The Petrus of Fronsac”, although at 8000 bottles per year, its production is much more confidential than its famous neighbor. Opulent, intense yet very elegant, this wine will make an impression.

TASTING NOTES :

This multi award-winning wine is a symphony of aromas and flavors. The clear ruby color shows a garnet rim. The nose is complex and concentrated, with initial notes of ripe berries, red cherries and a floral touch, followed by toast, coffee and bitter chocolate. With a few more years in the cellar, notes of dried figs, plums, truffle and mocha will develop. The wine is full-bodied, fully ripe, with a particularly good balance in the acidity and alcohol. The tannins are gently integrated, with a lot of finesse and elegance. One of the finest Bordeaux you will find, with real depth, complexity and intensity, and a mile-long finish dominated by the cherry.

AWARDS :

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| Concours Mondial de Bruxelles 2013: | Silver Medal (2010 vintage) |
| Guide Bettane et Desseauve : | ★★ Stars, 15.5/20 (2014 vintage) |
| Guide Bettane et Desseauve: | ★★ Stars, 16/20 (2015 vintage) |
| Decanter: | 92 points (2010 vintage) |

PETIT RENOUIL

WINE INTRODUCTION:

Petit Renouil is the second wine of our famous Chateau Grand Renouil, located on the same beautiful hillside, but made from the “younger” 40-year-old vines. Our family started producing this wine in 1954, on the impulse of the women in our family and friends circles. As their love and appreciation for wine grew, they developed a real fondness for this very smooth wine, combining soft tannins and an exceptional fragrance. Perhaps the most widely appreciated wine of our collection, Petit Renouil is this perfect wine you have been looking for for your special date night, or a quiet evening at home when you just want to relax with a glass of wine.

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 reveal an intense and fragrant nose marrying aromas of berries (blackberry, black currant) and baking spices. The softly textured palate, typical of a Merlot dominant blend, is smooth, well balanced, fruity and elegant, perfect for wine drinkers who prefer soft and delicate tannins.



PONT

Petit Renouil

2014

CANON FROSSAC
GRAND VIN DE BORDEAUX

N° 54



*Blanc de
Grand Renouil*

2017

BORDEAUX BLANC
GRAND VIN DE BORDEAUX

N° 86

BLANC DE GRAND RENOUIL

WINE INTRODUCTION :

Blanc de Grand Renouil is a rarity. In 1986, Michel Ponty found this perfect, tiny vineyard that was said to produce white wine centuries ago. That's when he decided to produce the first white wine in Canon Fronsac, a place where only reds are traditionally allowed. With less than 3000 bottles produced annually, it can be difficult to get hold of Blanc de Grand Renouil before it is sold out, but it is worth it.

In this wine we use a traditional Bordeaux blend (Sauvignon Blanc and Semillon), but the result is very unique: extremely fragrant and round, with a great balance between the richness of exotic fruits flavors and a lot of freshness. This is the wine that you will drink all summer, never get tired of, and make you wonder why you never knew that Bordeaux could do such delicious white wines at such a good price.

TASTING NOTES :

This exceptional Bordeaux white wine is an explosion of aromas and flavors. The beautiful light gold color introduces ripe aromas of pineapple and peach balanced with the freshness of grapefruit and citrus. The palate delivers a lot of freshness, purity and well-balanced acidity, followed by a round, full mouth feel and a long finish. A unique experience.



PONTY



Château du Pavillon

2011

CANON FRONSAC
GRAND VIN DE BORDEAUX

N° **25**

CHATEAU DU PAVILLON

WINE INTRODUCTION :

The little pavilion built in the 19th century on the vineyards of Canon Fronsac gave its name to Chateau du Pavillon, one of the best wines in Canon Fronsac. Chateau du Pavillon is the original vineyard of the Ponty Family, acquired in 1925. As such, it became the direct representation of our style and our beliefs. As the first wine we created, we want it to express what our family and Canon Fronsac wines stand for: elegance, richness and freshness in our wines, and always, perfect balance. It also represents our roots, where generations of our family were born, grew up, got married, learned their craft. It is our heart in a bottle.

The annual production is 22,000 bottles.

TASTING NOTES :

This is a very classic Bordeaux right bank pure Merlot, showing a brilliant ruby color with purple glints. The nose, rich and complex, combines aromas of violet, blackberry, black cherry, cedar wood and tobacco. On the palate, the wine is well structured with fine velvety tannins, ripe berry flavors and a slight smokiness due to the 12 months of ageing in barrels. This Canon Fronsac walks a perfect line of elegance and balance.

AWARDS :

Concours de Bordeaux 2013: Gold Medal (2010 vintage)

Guide Bettane et Desseauve: 14/20 (2011 vintage)

CLOS VIROLLE

WINE INTRODUCTION :

One of the rare Bordeaux Superieur wines to still be manually harvested, Clos Virolle is a later addition to the Ponty family collection of wines. Creating Clos Virolle every year might be one of our most difficult jobs: making sure it is fruit-forward, round and generous for everyday enjoyment, but at the same time elegant and structured enough to find its place in the best French bistros or family dinners. To achieve that we consistently apply to the Clos Virolle vineyard the same standards of production as our best Canon Fronsac wines: manual harvest, green harvest, careful selection of grapes etc. Our goal is to achieve the highest quality of grape in the vineyard and then let it express itself in the wine, without interfering too much with winemaking techniques.

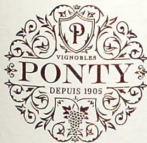
The grape varieties are 80% Merlot and 20% Cabernet Franc, and the annual production is 14,000 bottles.

TASTING NOTES :

A very round, fruit-forward, and generous Bordeaux Superieur with well-integrated but youthful tannins. The nose shows red currant, black plum and blueberry aromas, with a slight spicy note. The palate boasts a bold, supple and very concentrated juicy red fruit flavor. Clos Virolle is an easy-drinking Bordeaux managing to offer elegance, width and a lot of freshness.

AWARDS :

Vinogusto: The 24 Bordeaux Superieur not to be missed



Clos Virelle

2014

BORDEAUX SUPERIEUR
GRAND VIN DE BORDEAUX

N° 89



Cadet de Ponty

2016

BORDEAUX

GRAND VIN DE BORDEAUX

N° 15

CADET DE PONTY

WINE INTRODUCTION :

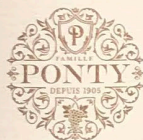
One hundred and ten years after the founding of the Ponty Winery, we engaged in a new journey to meet the demands from those who loved our wines: produce the archetypal pleasure wine, unpretentious, authentic, and showing a perfect balance of flavors.

Its name, Cadet de Ponty, depicts in French the youngest son of our family. Its second meaning, a nobleman entering the army, reflects the rigor we put into crafting this wine. Cadet de Ponty is produced like all our other wines, but with a shorter ageing period: one instead of two years. It is a wine we produced to be enjoyed immediately, focused on the fruit, with a Merlot dominant blend and a bit of character coming from the touch of Cabernet Sauvignon (10%).

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TASTING NOTES :

Cadet de Ponty shows an intense red cherry color with a small purple rim. It is a dense wine that quickly blossoms, revealing an intense and youthful bouquet of fresh raspberry and strawberry aromas and a light peppery note. On the palate, it is a warming wine, well balanced with supple round tannins and a pleasant aftertaste like biting in a ripe strawberry.



PONTY

DEPUIS 1989

Clairnet
de Ponty

2018

BORDEAUX CLAIRET
GRAND VIN DE BORDEAUX

N° 18

CLAIRET DE PONTY

WINE INTRODUCTION:

When it comes to wine, Bordeaux definitely has many historical customs, but none is more special than the tradition of making Bordeaux Clairet. In the Middle Age, while Bordeaux was under British sovereignty, Bordeaux wine merchants had started producing a light color, easy drinking style of red they called “Claret”. Claret became very popular in England, and soon symbolized Bordeaux wine in the mind of the British wine drinker.

Today, between the trend for lighter styles of wines and rosé becoming always more popular, we think there is no better time to revive the production of our Bordeaux Clairet. Its beautiful deep pink color comes from a short maceration time of six to forty eight hours. It’s the wine you did not know existed, but will be sold on from the first sip: lighter than a red, it is served chilled; more structured than a rose, it smoothly accompanies you from aperitif to dinner.

TASTING NOTES:

Fresh, vibrant and bursting with fruit: this is what our Clairet delivers. It is hard to say what catches our attention most: the beautiful deep pink color or the fragrant aromatic of strawberry and raspberry. On the palate, Clairet is light and refreshing, but with a good backbone and structure, making it the perfect match for your warm weather dinners. Pair it with cold cuts, tapas, salads and grilled meats.

VENT DES CIMES

WINE INTRODUCTION :

When the Ponty Family decided to start producing a sweet white wine, no other AOC made more sense than Haut Montravel. Just like their hometown of Canon Fronsac, Haut Montravel is a tiny and secretive AOC, known among wine lovers for exceptional soils and great value wines. The vineyards, located on the top of the hills of the Montravel area, are always exposed to a fair amount of wind and mist in the fall, hence the name “Vent des Cimes”.

To obtain this exceptional white wine, our winemaker seeks the development of “noble rot”. The grapes are exclusively harvested by hand, in three or even sometimes four successive rounds. With extremely low yields, no more than 20 hectoliters per hectare, on a particularly small plot of three hectares, the wine of Vent des Cimes is released very carefully.

TASTING NOTES :

With a shiny, deep gold color, this pure Semillon wine shows rich and powerful aromas of apricot, pear, quince and candied fruits. On the palate, the wine is unctuous and smooth at first, but then balanced with enough freshness to perfect its harmony and elegance, with a very fruity finale. Serve as a pre-dinner drink, or with foie gras, white meats, and cheese.



Vent des Cimes

2016

HAUT MONTRAVEL

N° 16

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