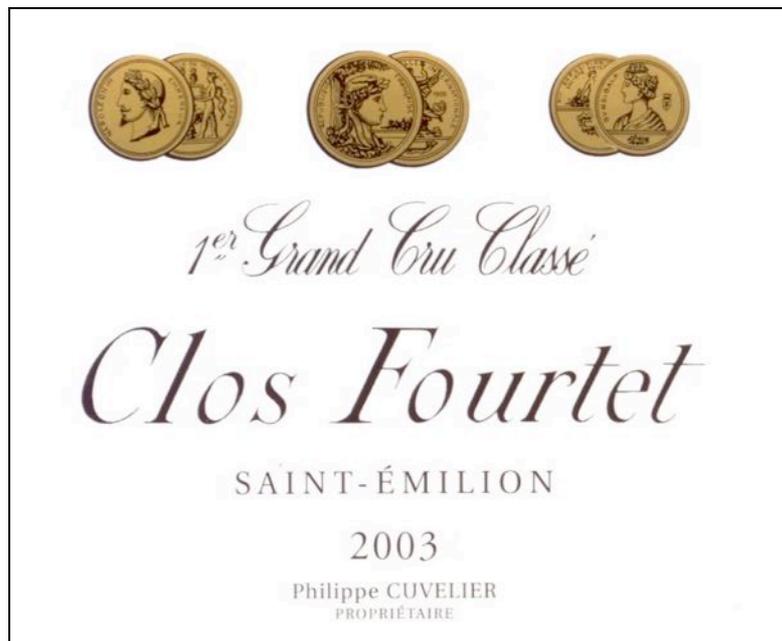


Clos Fourtet

- **Surface** : 20 ha
- **Grape Varieties** : 85 % Merlot, 10 % Cabernet Sauvignon, 5 % Cabernet Franc
- **Soils** : limestone and clay
- **Average age of the wines** : 25 years
- **Second wine** : Closerie de Fourtet.



Millésime 2003

- **Bud Pushing** : 21 th March
 - **Flowering** : May 25 th
 - **Véraison** : July 25 th
 - **Harvest** : 10 th to 26 th September
-
- **Blending** : 85 % Merlot, 10 % Cabernet Sauvignon, 5 % Cabernet Franc
 - **Yield of the year**: 31 hl/ha
 - **Production** : 45000 bottles
 - **Ph** : 3.92 **Alcohol** : 13.5 % vol
 - **Ageing** : 15 months' ageing with 80% new barrels

Clos Fourtet



Millésime 2003

Weather:

July and August especially were extremely hot. We have made only a very light stripping on the side of rising sun. On the other hand, we have not done by hand stripping late August as temperatures are too high we did not want risk that clusters are burned by the Sun. The fact of having kept our leaves to the South, to have grass, vines to get grapes fresh and fruity. During the summer, the vine was never in water stress because it was regularly watered by rain
l'acidité est faible. Les tanins sont denses et soyeux. La finale est persistante, fraîche et minérale.

Tasting notes:

The Clos Fourtet has a dense and deep dress for the vintage. It is distinguished by a rare aromatic precision of black cherries, liquor of BlackBerry and licorice subtly nuanced violet. Fleshy, wide-sweeping attack, it describes a gentle curve and sensual, the acidity is low. The tannins are dense and silky. The finish is persistent, fresh and mineral.