

# 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 2010

- **Bud Pushing** : March 28 th
  - **Flowering** : May 29 th
  - **Véraison** : July 31 th
  - **Harvest** : 30 th September to 21 th October
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- **Blending** : 87 % Merlot, 10 % Cabernet Sauvignon, 3 % Cabernet Franc
  - **Yield of the year**: 34 hl/ha
  - **Production** : 45000 bottles
  - **Ph** : 4.5      **Alcohol** : 14.50 % vol
  - **Ageing** : 18 months' ageing with 60% new barrels

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# Clos Fournet



## Millésime 2010

### **Weather conditions and Growing season :**

From January to mid-March, we had long periods of freezing temperatures, and then at the end of March it became wet and cool. April was very dry and slowed vine vegetation shooting. From June 17 until September 10 there was no rain to speak of.

The features of the year's weather were low rainfall (580 mm) and, after the flowering, dry conditions but with no extreme heat.

The vines budded quite late around April 10. But by May the growing season had made up the delay, and mid-flowering point in the Merlot vines was reached on June 4 during a period of quite cool weather, which caused some coulure (shot berries). This partly accounts for the low yields in this vintage. The ripening process was very slow and differed according to terroir, so much so that the harvesting period had to be stretched out to allow the grapes of each plot to be brought in at full ripeness.

The Merlot was picked from September 30 to October 18; the Cabernets from October 18 to 21.

### **Tasting:**

This 2010 vintage combines freshness and power both on the nose and the palate.

The aromas mostly consist of black fruits, but there are also liquorice and tropical fruit notes. On the palate, it is appealing and spherical with ripe, close-knit tannins. The finish is straight and very long with lots of freshness following through.

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