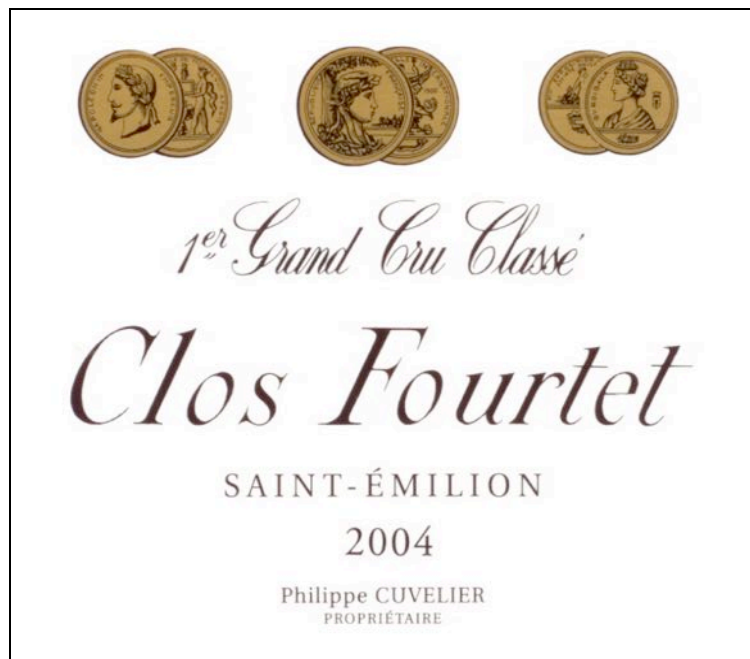


Clos Fourtet

- **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 2004

- **Bud Pushing** : March 18 th
 - **Flowering** : June 6 th
 - **Véraison** : August 8 th
 - **Harvest** : 04 th to 19 th October
-
- **Blending** : 85 % Merlot, 10 % Cabernet Sauvignon, 5 % Cabernet Franc
 - **Yield of the year**: 36 hl/ha
 - **Production** : 50000 bottles
 - **Ph** : 3.83 **Alcohol** : 13.5 % vol
 - **Ageing** : 16 months' ageing with 80% new barrels

Clos Fourtet



Millésime 2004

Weather conditions and Growing season

A few days of frost in February, while March and April were quite cool and dry which delayed the budding which generally took place around April 4. May was very wet with 120mm/4.7 inches. June was very dry, July had little rain, August was not very warm and very rainy with 103mm/4 inches, which delayed the ripening. September had low rainfall, 37mm, enabling a good finish to the ripening process.

The picking began on October 4 and ended with the Cabernet Sauvignon on October 19. This long, drawn-out harvest was punctuated with breaks to allow each plot to finish its ripening process and to enable the picking to take place without rain.

Tasting:

This late-ripening vintage has produced a powerful, deep-coloured wine, which displays great freshness and fruit finesse. This is one of Saint Emilion's great classics.