

Château Clos Fourtet

Les Revues de Presse : Millésime 2002

Wine Spectator :

Note : 92-94

Very rich and ripe with raspberry syrup and floral aromas. Full-bodied, with velvety tannins and a long finish. Seductive.

The Wine Advocate :

Apr. 2005 note : 90

A strong effort in a challenging vintage, Clos Fourtet's 2002 possesses a dark ruby/blue/purple color as well as a sweet nose of melted licorice, plums, figs, and black currants. Lush and supple-textured, with an expansive, broad palate, medium body, and up-front, forward appeal, it will be drinkable between 2007-2016. Clos Fourtet is a property to watch as the ambitious new ownership is clearly attempting to produce the finest wines yet made at this estate. Fortunately, prices have not yet skyrocketed

Oct. 2003 note : 90-92

A relatively new proprietor, Philippe Cuvelier, has overseen the production of one of the sleepers of the vintage. A blend of 85% Merlot, and the balance Cabernet Sauvignon and Cabernet Franc, this is an atypically big, fleshy, succulent St.-Emilion boasting a deep ruby/purple color as well as flashy, exuberant blackberry and cherry fruit flavors wrapped in sizeable amounts of glycerin. The 2002 vintage tended to produce structured wines, and this offering does have plenty of tannin at the back, but its fruit as well as precocious style are charming and attention-grabbing. Anticipated maturity: 2006-2017

La Revue du Vin de France :

Septembre 2005



Un premier à son meilleur niveau depuis des années. Un grand raffinement de texture dans les tanins finement extraits, une matière d'une élégance rare. Le grand Saint Emilion de plateau.

Decanter :

Juin 2003

Creamy, dark berry fruit, quite blackcurrant/blackberry, well-handled extract, tannins reasonably ripe and rounded.

TASTpro :

juillet 2005 note : 15.5/20

Belle robe profonde et juvénile ; boisé fin, ample, fruit rouge et noir au nez ; bouche charnue, généreuse, corps moelleux, tanins ronds, longueur suave. Vin très ample, moderne et parfaitement réalisé, auquel il manque un soupçon de fraîcheur pour atteindre la distinction des plus grands.