

# 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 2000

- **Bud Pushing** : 08 th April
  - **Flowering** : 04 th June
  - **Véraison** : 05 th August
  - **Harvest** : 20 th September to 10 th October
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- **Blending** : 90% Merlot 10 % Cabernet Sauvignon.
  - **Yield of the year**: 43 hl/ha
  - **Production** : 55000 bottles
  - **Ph** : 3.69      **Alcohol** : 13 % vol
  - **Ageing** : 18 months' ageing with 80% new barrels

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## Millésime 2000

### Weather conditions :

During the growing season, there was low rainfall with the exception of April(130mm/5.1 inches). August and September rainfall was very low (18mm/0.7 inch and 38mm/1.5 inches respectively). On the other hand, temperatures were not excessively high over these 2 months, making the conditions very favourable for good ripening of the grapes.

### Tasting:

The colour is dark. The nose is fine and elegant.

Oaky on the palate with sweet tannins, giving a round, silky mouth-feel.

A pleasant vintage.