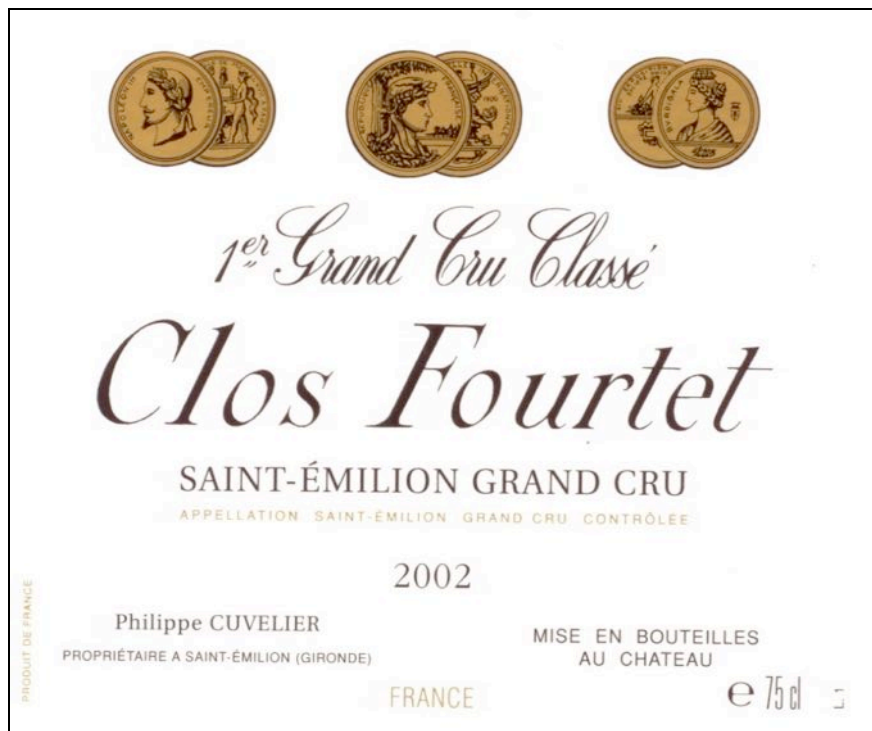


Clos Fournet

- **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 Fournet.



Millésime 2002

- **Bud Pushing** : 18 th March
 - **Flowering** : 06 th June
 - **Véraison** : 13 th August
 - **Harvest** : 02 th to 15 th October
-
- **Blending** : 85% Merlot 10 % Cabernet Sauvignon 5 % Cabernet Franc.
 - **Yield of the year**: 40 hl/ha
 - **Production** : 50000 bottles
 - **Ph** : 3.77 **Alcohol** : 13.5 % vol
 - **Ageing** : 18 months' ageing with 80% new barrels

Clos Fourtet



Millésime 2002

Weather conditions :

Our soil has lacked water for many years, but the rainfall we had up to the month of July enabled the plant to receive regular nourishment.

August, on the other hand, was very wet (92 mm/3.6 inches) and caused us great concern.

Luckily, from the 9th September, fine weather set in without any rain and allowed us to wait for the grapes to ripen fully and to harvest healthy grapes of very good quality

Tasting:

The colour is dark with violet glints. The range of aromas displays a mixture of cherries and wild blackberries with a touch of violets and some mineral notes. Good structure on the palate, powerful with volume and chalky character. Licorice in the finish.