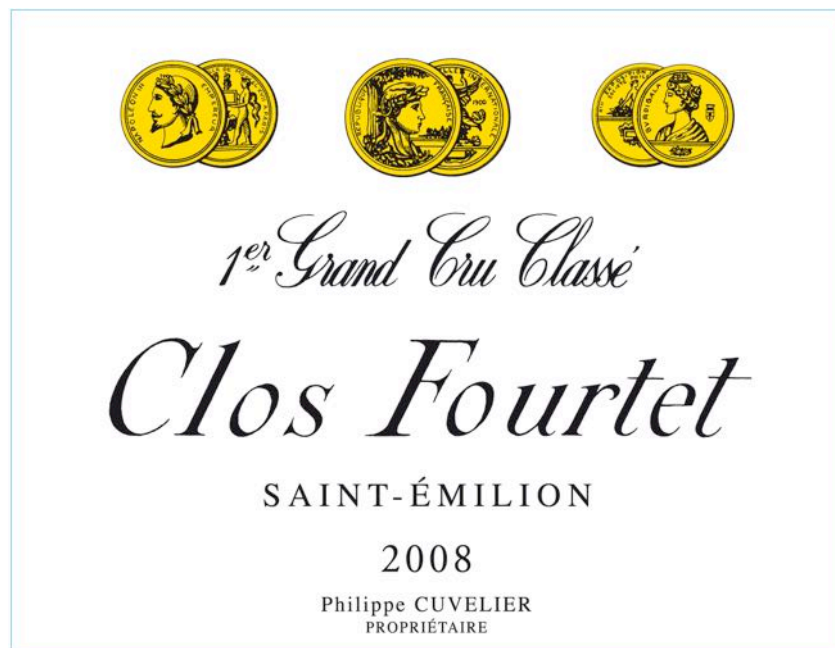


Clos Fourtet

- **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 2008

- **Bud Pushing** : 10 th April
 - **Flowering** : 06 th June
 - **Véraison** : 10 th August
 - **Harvest** : 09 th to 20 th October
-
- **Blending** : 87% Merlot 10 % Cabernet Sauvignon 3 % Cabernet Franc.
 - **Yield of the year**: 28.50 hl/ha
 - **Production** : 40000 bottles
 - **Ph** : 3.66 **Alcohol** : 14 % vol
 - **Ageing** : 18 months' ageing with 80% new barrels

Clos Fourtet



Millésime 2008

Weather conditions :

During mid-November and mid-December, we had some bitterly cold days (-7°C). For the rest of the winter it was mild and then very rainy in January and March, which allowed the soils to build up reserves of water. May was very wet with 150 mm (just under 6 inches). The end of the growing season had low monthly rainfall, especially in July. Throughout the whole of the summer, the temperatures were below the average of the last ten years.

Tasting:

The wine displays a lovely, dark colour with garnet glints. The nose is intense and complex with floral freshness mingling with very ripe black fruit notes. The palate exhibits a tight-knit tannic structure coated with a silky texture that has lovely appeal. Long and harmonious with a mineral freshness that is characteristic of the wines of the limestone plateau.

A wine with great ageing potential : 2018 - 2025.