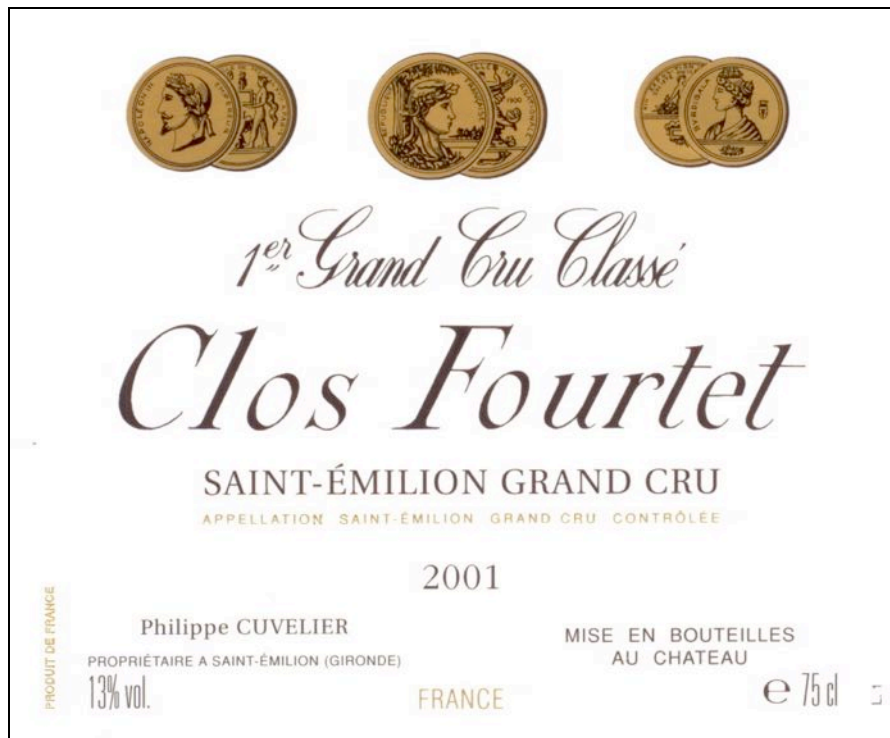


Clos Fourtet

- **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.



Vintage 2001

- **Bud Pushing** : 28 th March
 - **Flowering** : June 02 nd
 - **Véraison** : August 13 th
 - **Harvest** : 02 nd to 11 th October
-
- **Blending** : 85 % Merlot, 10 % Cabernet Sauvignon, 5 % Cabernet Franc
 - **Yield of the year**: 33 hl/ha
 - **Production** : 45000 bottles
 - **Ph** : 3.80 **Alcohol** : 13.5 % vol
 - **Ageing** : 18 months' ageing with 80% new barrels

Clos Fourtet



Vintage 2001

Weather conditions:

The accumulation of the rain of the year is in the past 30 years (730 mm) standard. March and April were rainy 100 mm each with at the time of bud break a lull, this allowed a regular bud break. At the time of flowering, the weather has been hot and dry, beginning July 2 large 80 mm storms then after a time of season with temperatures not to exceed 32 ° c.

Tasting notes:

The 2001 gives us a deep and dense colour with roasted aromas of black cherry jam from ripe, liquorice, and a hint of chocolate. It is the responsibility of the tannins well both rich, sweet and farms with pure aromas and a slight acidity.