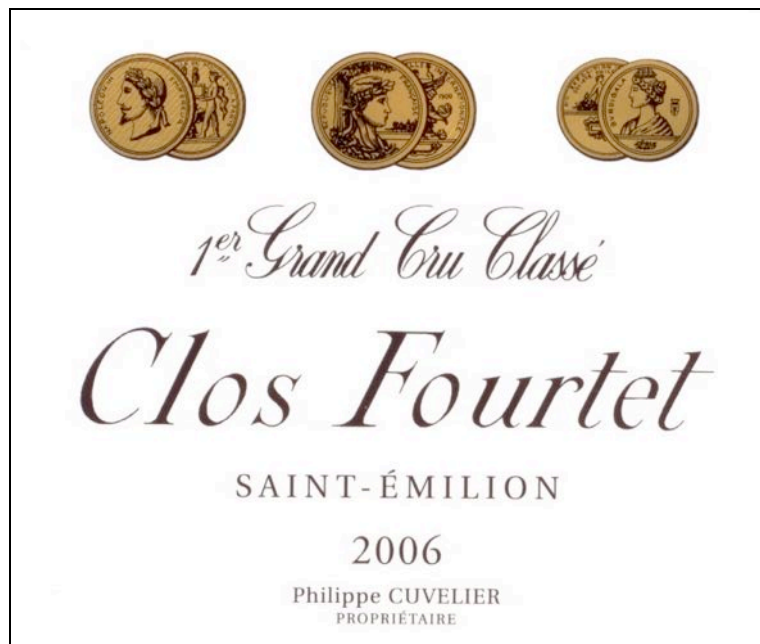


Clos Fourtet

- **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 2006

- **Bud Pushing** : 05 th April
 - **Flowering** : 05 th June
 - **Véraison** : 03 th August
 - **Harvest** : 23 th to 30 th September
-
- **Blending** : 90% Merlot 10 % Cabernet Sauvignon.
 - **Yield of the year**: 34 hl/ha
 - **Production** : 50000 bottles
 - **Ph** : 3.69 **Alcohol** : 13.5 % vol
 - **Ageing** : 15 months' ageing with 80% new barrels

Clos Fourtet



Millésime 2006

Weather conditions :

The winter was rainy with two weeks of light frosts in January and at the end of February. High rainfall in March (120 mm/4.7 inches), helped to replenish some of the reserves of water in the soil and subsoil. The low temperatures and the very heavy rains delayed the bud-break.

The last two weeks in April were hot and dry. In June, rainfall was low, and the temperatures were very high; July and August however had long periods of rain.

The beginning of September was very hot with temperatures reaching 38°C. Between September 10 and 22 the weather was very rainy.

Tasting:

A purple ruby colour reflecting the full-bodied, deep character of the wine.

Black cherry, floral aromas on the nose with a touch of chocolate and subtle hints of oak.

Sensual and savoury on the palate as a whole; a very pure wine, underpinned by silky tannins and a mineral freshness.