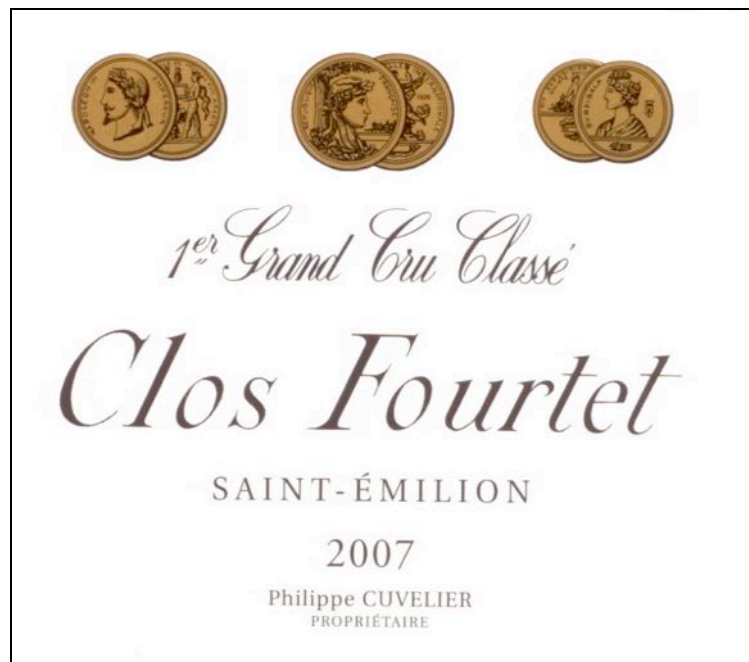


# Clos Fourtet

- **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 2007

- **Bud Pushing** : March 26 th
  - **Flowering** : May 20 th
  - **Véraison** : July 27 th
  - **Harvest** : 03 th to 12 th October
- 
- **Blending** : 80 % Merlot, 10 % Cabernet Sauvignon, 10 % Cabernet Franc
  - **Yield of the year**: 34 hl/ha
  - **Production** : 50000 bottles
  - **Ph** : 3.80      **Alcohol** : 13 % vol
  - **Ageing** : 15 months' ageing with 80% new barrels

# Clos Fourtet



## Millésime 2007

### Weather conditions and Growing season

We had 20 days of frost, half of which occurred in mid-December and the other half at the end of January. Overall, the winter was relatively mild. February was very rainy (120mm/4.72 inches) which enabled water reserves to be topped up. April was hot and dry. From May until the end of August it rained very regularly while the summer temperatures were not very high apart from a few days when the thermometer went slightly over 32°C. From August 30 to September 22, hot, dry weather set in. During the harvest a few isolated showers interrupted the picking of the grapes. The bud-break began late March. The weather in April enabled vine vegetation growth to catch up to the normal schedule. From May until the end of August, downy mildew pressure was present at levels we had not witnessed for 16 years. The few downy mildew spots on leaves had no adverse effects on the quality potential of the grapes. The early flowering promised a harvest in early September, but the vagaries of the climate delayed grape colour-change, and fortunately September enabled a slow and quality final phase of ripening. The picking took place between October 3 and October 12, 2007.

### Tasting:

Deep colour, intense nose with red berry fruit: blackcurrants, blackberries.

Fat and ample on the palate with fine, coated tannins that envelop the mouth. An elegant finish with liquorice and mineral notes.