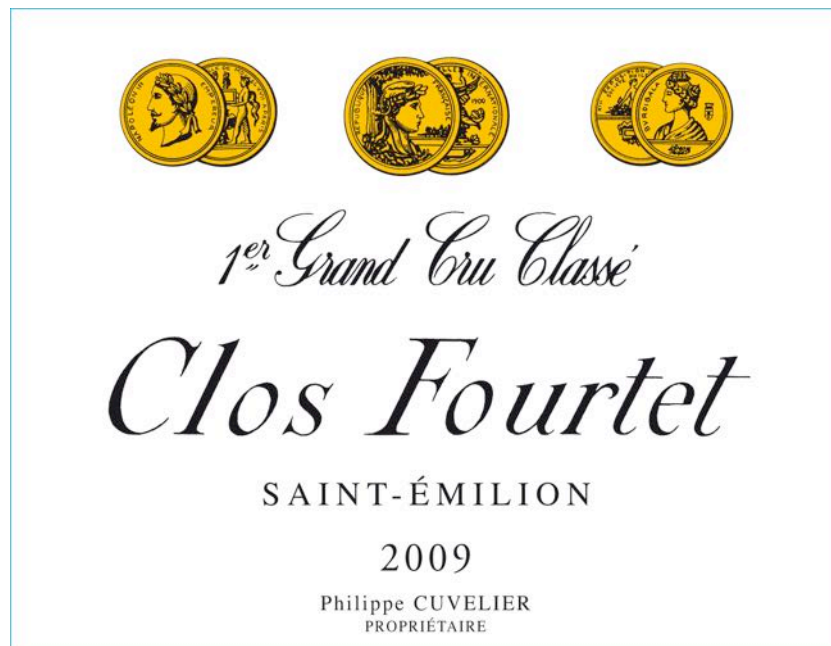


Clos Fourtet

- **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 2009

- **Bud Pushing** : March 18 th
 - **Flowering** : May 29 th
 - **Véraison** : July 31 th
 - **Harvest** : 28 th September to 13 th October
-
- **Blending** : 88 % Merlot, 8 % Cabernet Sauvignon, 4 % Cabernet Franc
 - **Yield of the year**: 34 hl/ha
 - **Production** : 45000 bottles
 - **Ph** : 3.71 **Alcohol** : 14.5 % vol
 - **Ageing** : 18 months' ageing with 80% new barrels

Clos Fourtet



Millésime 2009

Weather conditions and Growing season

Rainfall in January was normal. February and March were very dry. April and May were very rainy. As from May 16th, the rain showers became less frequent and lighter, and this pattern continued almost right up to the harvest, except for a big storm on September 20th, which brought 40mm of rain.

Throughout the growing season, temperatures were around normal, with the exception of 3 days in August when they reached 36°C. From the end of September till October 15th, the weather conditions were excellent for the completion of the ripening process.

Bud-break was slightly later than usual, but the vines budded evenly thanks to warm, sunny weather. Vine vegetation developed a little slowly in April; and flowering began on May 29th. The process went quickly and evenly, finishing as early as June 10th.

Grape-colour change started on July 31st and was completed by August 15th.

Tasting:

A deep, dark, purple colour

Suave on the nose with ripe fruit aromas of blackcurrant and blackberry coming through.

Full and complex on the palate with tight-knit tannins.