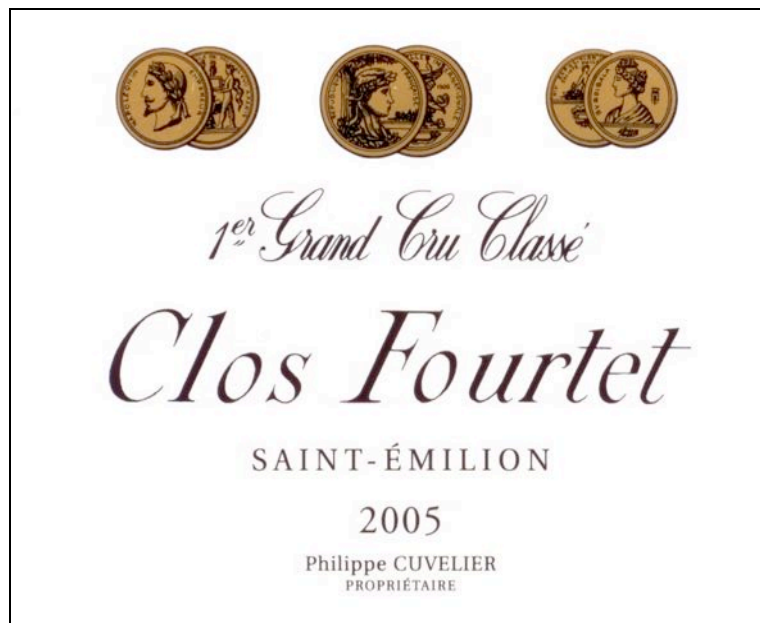


# Clos Fourtet

- **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 2005

- **Bud Pushing** : 28 th March
  - **Flowering** : May 25 th
  - **Véraison** : July 27 th
  - **Harvest** : 26 th September to 11 th October
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- **Blending** : 86 % Merlot, 8 % Cabernet Sauvignon, 6 % Cabernet Franc
  - **Yield of the year**: 35 hl/ha
  - **Production** : 46000 bottles
  - **Ph** : 3.51      **Alcohol** : 14.7 % vol
  - **Ageing** : 18 months' ageing with 80% new barrels

# Clos Fourtet



## Millésime 2005

### Climate and growing season:

A little rainy, cold winter up to mid-March, April was well watered (120 mm) and enough cold until the 15th, and then installation of warmer temperatures after heavy rains, resulting in a rapid departure from the vegetation. From May to end of August almost no significant rain with a monthly average of 20 mm and the temperature (maximum 34 ° c), nights cool but not hot. In September, we had temperatures in the normal with a good rainfall (50 mm). Bud break started on 28 March, the vegetation grew very slowly until the end of April and then warming, vegetation made up the delay to flower from May 25. The beginning of ripening took place on 27 July. Hot days and cool nights of August then September sweet with refreshing rainfall helped give us a slow and steady fruit development for a full maturity. The harvest began on 26 September and finished on October 11.

### Tasting :

The first tastings, we confirm the complexity of this vintage: a very intense color. This solar and powerful wine remarkably expresses all the peculiarities of the clay-limestone soil and climatology of this vintage.