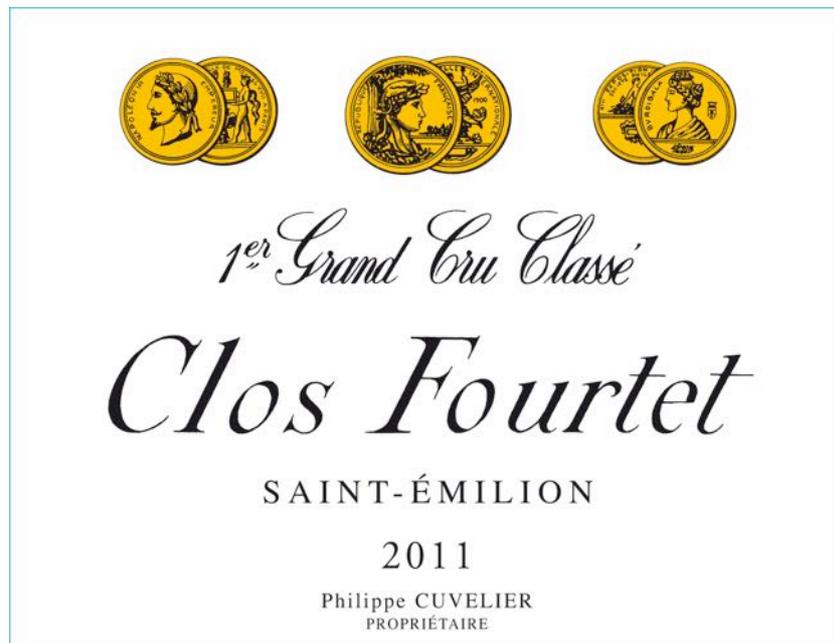


# Clos Fourtet

- **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 2011

- **Bud Pushing** : 28 th March
  - **Flowering** : May 09 th
  - **Véraison** : 28 th July
  - **Harvest** : 16 th September to 04 th October
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- **Blending** : 89 % Merlot, 7 % Cabernet Sauvignon, 4 % Cabernet Franc
  - **Yield of the year**: 33 hl/ha
  - **Production** : 45000 bottles
  - **Ph** : 3.63      **Alcohol** : 13.5 % vol
  - **Ageing** : 18 months' ageing with 60% new barrels

# Clos Fourtet



## Vintage 2011

### Weather:

the climate 2010-2011 year is characterized by an accumulation of rainwater annual (495 mm) lower than the thirty-year average (944 mm.). The fall and winter (October to January) were very cold (1 to 3 ° below normal). However the months of April and may were very hot and dry for the season, followed by a month of pretty cool July and little sunny. Indeed, the bloom was grouped, fast and the quantities were generally comfortable, reinforced to the observation of the vineyard by the foliar deficit imposed by the drought. The vine has recovered and softened. Vegetative, net and frank, stop allowed him also a homogeneous and grouped veraison. The rainfall over the period of vegetation was very sub-par (243 mm against 476 mm), but sufficient to regularly feed the vine. The temperatures for the months of June, August are close to normal. Warm and sunny September provided optimal maturation.

### Tasting notes:

After two exceptional years, we discover this year a classic wine that is more worn by identity (Sandy clays and limestone plateau) terroir than a characteristic of the vintage. This dark and deep wine evokes a wide range of fruit: cherry red and mature wild, enhanced by the violet and a hint of licorice. This wine full-bodied and wall, expresses in the mouth great purity and accuracy of grain of tannin. The finish is smooth and fresh.