

# Clos Fourtet



## Vintage 2012

### Weather conditions

“Bordeaux

Cool, rainy weather during spring caused the vines to bud quite late. Until July, rain and damp were constantly present in the atmosphere.

Excess water made the vines shoot very quickly, and vineyard work was difficult to carry out. The threat of an outbreak of downy mildew was very high. Summer arrived after a slightly difficult flowering, which resulted in a significant but reasonable amount of coulure (shot berries).

Fortunately for the vines, the summer was hot and particularly dry, so much so that in some soils vines suffered at the end of August. The veraison process was long and uneven. Cutting away slow-ripening pink punches was necessary before the last stage of the ripening process.

Grape skins were thick and the ripening was slow. It was turning out to be an autumn vintage and picking would have to be late.

Rain in September was fatal for a number of vineyards as botrytis began to set in. Generally speaking however, the grapes were picked at satisfactory levels of ripeness.

Clay soils are often better suited to this type of year. It added up to an uneven vintage with wines of different levels of power according to soil-types and exposures. Merlot, being an early-ripening variety, performed pretty well.

No rule therefore in this vintage, which will nevertheless produce one or two superb bottles.

**Stéphane Derenoncourt ”**

At Clos Fourtet, we crop-thinned 3 times, the last one being at the end of the veraison process, enabling us to get rid of any green or pink bunches still on the vines and to have a homogeneously ripening crop.

Our clay soil and limestone subsoil helped the vines get through summer without suffering any water deficit stress.

In spite of the rain that fell in September, our grass cover-crop and clay soils enabled the vines to stay in good health until the harvest.

### Tasting comment

The Merlot at Clos Fourtet put in a great performance in this 2012 vintage, as it did in 1998.

The wine was produced from fresh, healthy grapes at full ripeness.

Clos Fourtet 2012 has a deep vermilion hue, an intense, already complex nose with notes of black fruits and spices coming through together with floral touches of violets and lilies.

The palate is coated, silky, slightly liquorice and with a long, mineral finish