

Clos Fournet

- **Surface area:** 20 hectares (50 acres)
- **Grape composition:** 85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc
- **Soils:** Clay-limestone
- **Average age of the vines:** 25 years
- **Second wine:** la Closerie de Fournet.



2013 vintage

- **Bud-break:** 12th April
 - **Mid-flowering point:** 15th June
 - **Veraison:** 25th August
 - **Harvesting dates:** from 30th September to 14th October
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- **Blend:** 87% Merlot, 6% Cabernet Sauvignon, 7% Cabernet Franc
 - **Yield in 2013:** 18hl/ha
 - **Production:** 20,000 bottles
 - **pH:** 3.48 **Alcoholic degree:** 13.1
 - **Ageing:** 15 months with 60% of the First Wine in new barrels.

Clos Fourtet



2013 vintage

Weather conditions:

Rain during the winter period replenished the water tables with 380mm (15 inches) falling between October and March. Very little rain fell during the period between 15th February and 15th March, and there was a 20 day period of frosts.

From 10th March to mid-May, we had regular spells of rain. From 26th May to 20th June, heavy rainfall brought 200mm of water. From June 20th on, we had very fine weather with no rain and plenty of sunshine. In September, successive light showers fell during the whole of the month and continued into October.

Growing season:

Bud-break took place on April 10th, which is very late. The budding was even and of good quality.

The flowering process took place in difficult climatic conditions; active vine shooting and very rainy weather caused substantial crop losses through failed fruit setting.

Veraison was completed at the end of August in correct weather conditions. At this stage we cut away any late-ripening bunches in order to equalise the ripening.

The harvest took place during the few days in October without rain.

Tasting comments:

Clos Fourtet 2013 reveals generous aromas of blackberry and cherry subtly intermixed with floral notes of violets and irises. This elegant wine expresses great purity on the palate; the attack is full, and the tannins are fine and silky. The mid-palate develops delicately towards a saline finish.