



# Clos Fourtet / 2019

OWNER Philippe CUVELIER

MANAGING DIRECTOR Matthieu CUVELIER

ESTATE MANAGER Emmanuel de SAINT SALVY

APPELLATION Saint-Émilion - 1<sup>er</sup> Grand Cru Classé

SURFACE AREA 20 hectares (49.4 acres) SOILS Clay-limestone

DENSITIES of PLANTATION 6,000 to 9,200 vines/ha

AVERAGE AGE OF VINES 25 years

CONSULTANTS Stéphane Deroncourt & Jean-Claude Berrouet

## ESTATE PHILOSOPHY

In the constant search for excellence, the Cuvelier family has invested in and overseen gradual changes at the estate. Passionately attached and committed to this plot of land, they have for a great many years been practising sustainable viticulture, caring for the natural balances of the environment.

The wines of Clos Fourtet, vinified gently using whole uncrushed grapes and with manual pigeage, are aged traditionally in barrels in the ancient stone quarries cut out of the rock of the Saint-Émilion limestone plateau. The wines' aromatic purity and precision on the palate reflect the outstanding terroir of Clos Fourtet, the expression of which the Cuvelier family has been careful to bring out over the last 20 years.

## THE 2019 VINTAGE

**HARVEST** from 24 September to 10 October 2019

**BLEND** 90% Merlot - 7% Cabernet Sauvignon - 3% Cabernet Franc

**VINIFICATION** Fermentation of whole uncrushed berries in 25 small-capacity temperature-controlled stainless-steel vats; extraction via manual pigeage; vatting period lasting 22 to 30 days

**AGEING** 50% new barrels - 48% second-fill barrels - 2% amphora - 14 to 18 months' ageing in underground rock cellars

**ANALYSES** Alc. 14.5° - pH 3.6

**PRODUCTION** 38 hl/ha - 50,000 bottles

## DESCRIPTION OF THE VINTAGE

**IN THE VINES** After a mild autumn and quite cool start to the winter, temperatures quickly rose, warming up the soils and bringing about an early, even bud-break around 20<sup>th</sup> March. Cool and rainy spring weather caused some disruption of the flowering process, but thanks to the early-ripening nature of our soils, fruit-set problems were limited. On June 21<sup>st</sup>, a period of hot weather set in, water deficit in the soils increased, and berry-size remained small. However, these moderate water constraints favoured early synthesis of polyphenols, and the veraison went quickly and evenly. To complete the scenario, in early September there were great differences in temperature between day-time highs and night-time lows, together with rain showers before the harvest, all of which led to excellent aromatic and phenolic quality in the grapes.

**IN THE CELLARS** The pre-harvest rain showers de-stressed the grapes and enhanced the extractability of the skins. The wines are deep-coloured, fresh, balanced and amazingly smooth in texture.

## TASTING NOTES

**COLOUR** A deep garnet hue with brilliant purple glints

**NOSE** Intense aromas of violets, blackberries with wonderful floral notes

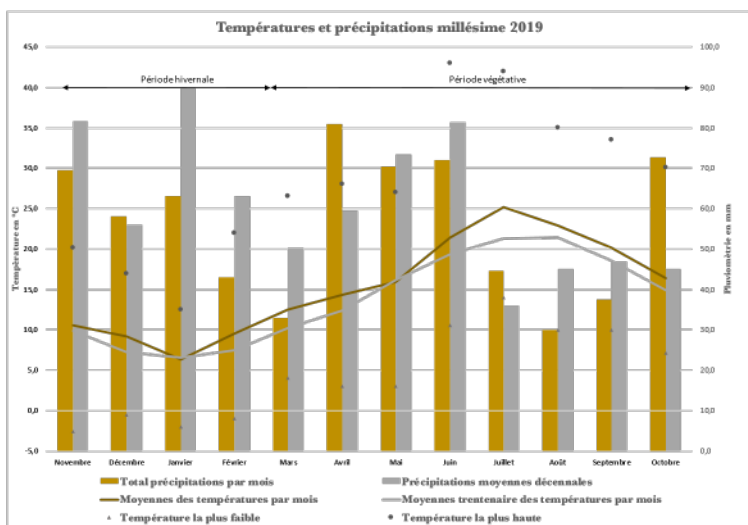
**PALATE** A fresh, powerful and elegant entry, underpinned by creamy tannins giving a lovely coated mouthfeel. Beautiful aromatics and superb length of flavour.



## 2019 VINTAGE:

When the cool of the limestone combines with the heat of the sun!

2019 was no exception to the tradition of great vintages that end in the number 9. After a dull spring, the range of weather conditions colluded to produce an outstanding wine of great ageing potential. There was sun, heat and water stress in our limestone soils and cool nights towards the end of the ripening period.



### VINE CYCLE STAGES AND HARVESTING DATES:

	Bud break	Mid-flowering point	Mid-veraison	Harvest
Merlot	20 March	27 May	3 August	24 September to 7 October
Cabernet Franc	25 March	1 June	5 August	1 October
Cabernet Sauvignon	2 April	5 June	8 August	7 and 10 October

### 2019 GROWING SEASON FACTS AT CLOS FOURTET:

- Early bud-break after a mild, dry winter
- Slow shooting of the vines
- Tricky flowering but limited fruit-set failure thanks to our early-ripening soils
- Fast even veraison
- Hot, dry and sunny summer
- Moderate water deficit stress
- Quite hot weather in September with good diurnal temperature variation

### CLOS FOURTET 2019 CHARACTERISTICS:

- A satisfactory crop yield
- Lovely aromatic freshness
- Dense, coated, chalky tannic structure
- Superb balance on the palate
- Wonderful length of flavour
- Expectations for long ageing potential