



Clos Fourtet

2021

OWNER Philippe CUVELIER

MANAGING DIRECTOR Matthieu CUVELIER

ESTATE MANAGER Emmanuel de SAINT SALVY

APPELLATION Saint-Émilion - 1^{er} 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 35 years

CONSULTANTS Stéphane Derenoncourt & 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 2021 VINTAGE

HARVEST from 28th September to 15th October 2021

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. Malo-lactic fermentation in vat, amphoras and barrels.

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

ANALYSES Alc. 13.5° - pH 3.6

PRODUCTION 40 hl/ha - 55,000 bottles

DESCRIPTION OF THE VINTAGE

IN THE VINES The 2021 growing season started with a mild, rainy winter, which brought about an even budding around 20th March. Spring began in cool, dry weather with temperature lows below zero which led to destructive frosts, although a proactive anti-frost strategy at the estate prevented any crop losses. A low-pressure system set in during the months of May and June with a welcome settled spell of weather during the flowering process. Fungal disease pressure was very high, and outbreaks were only prevented through our constant care and attention in the vineyard. The mid-veraison point was reached at the beginning of August. Qualitative water stress brought about by our limestone soils and 4 weeks of fine weather ensured good ripening of the pips and a build-up of phenolic compounds. In September, the berries completed the refining of the tannins and developed a complex aromatic palette.

IN THE CELLARS 20% of the juices were bled from the vats in order to rebalance the juice/solids ratio and harmonise the natural balance of the vintage.

TASTING NOTES

COLOUR A gamet hue with dark purple glints.

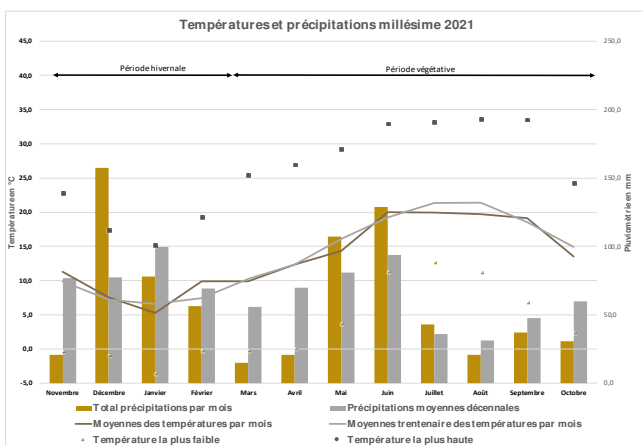
NOSE Fresh aromas of violets and raspberries with wonderful floral notes.

PALATE A fresh, elegant entry, underpinned by fine, creamy tannins.



THE 2021 VINTAGE: A return to Bordeaux Classicism!

The 2021 vintage in Bordeaux signalled a clear return to classicism. While the growing season was long and gruelling for growers, it rewarded the great terroirs and those growers with savoir-faire and patience. Tireless work in the vines, soils that generated qualitative water stress, and patience to wait until the last days of September were the requirements for achieving healthy, ripe grapes with great aromatic complexity.



VINE CYCLE STAGES AND HARVESTING DATES:

| | Bud break | Mid-flowering point | Mid-veraison | Harvest |
|--------------------|-----------|---------------------|--------------|-------------------|
| Merlot | 20 March | 28 May | 2 August | 28 Sept to 14 Oct |
| Cabernet Franc | 21 March | 28 May | 7 August | 11 October |
| Cabernet Sauvignon | 27 March | 02 June | 12 August | 15 October |

2021 GROWING SEASON FACTS AT CLOS FOURTET:

- Early bud-break after a very rainy and mild winter
- Pro-active frost-damage prevention
- Fast flowering
- Long, late veraison
- Moderate water deficit stress
- Four weeks of fine weather during the ripening process
- Harvesting in late September to enhance the aromatic palette

CLOS FOURTET 2021 CHARACTERISTICS:

- A satisfactory crop yield
- Precision and aromatic freshness
- Smooth, silky tannic structure
- A more classic balance on the palate
- Very good length of flavour
- Expectations for long ageing potential