

PRESSE CLOS FOURTET 2014



The Wine Advocate (Neal Martin)

90-92

The Clos Fourtet 2014 is a blend of 89% Merlot, 7% Cabernet Sauvignon and 4% Cabernet Franc, picked between 3 October until around the 21 October. Mathieu Cuvelier found good freshness and acidity in the wine and compared it to the 2001 - a straight and long wine. It has an opulent bouquet with macerated black cherries and blueberry fruit, plenty of new oak but it is nicely integrated. The palate is medium-bodied with fine tannin, blackcurrant and boysenberry fruit intermingling with orange zest and a touch of tobacco on the finish. It will need three or four years in bottle to fully coalesce, but otherwise this should be a fine Saint Emilion.



Wine Spectator (James Molesworth)

92-95

Bright and pure, with a racy beam of cherry and raspberry fruit, lined with subtle spice and floral hints. The finish is discreet, exhibiting a long, filigreed minerality that plays out nicely-you just have to pay attention or you'll miss it.



Jean-Marc Quarin

17 // 94

Avec ce millésime le cru assoit de plus en plus son style bâti autour de parfums raffinés et d'une structure charnue, à la tannicité douce. Juteux à l'attaque, complexe en milieu de bouche, le vin s'envole en finale avec beaucoup de goût et des tannins au grain fin. C'est délicieux.



Antonio Galloni

93-96

The 2014 Clos Fourtet is one of the highlights of the vintage. Super-finessed and gracious to the core, the 2014 presents a super-intriguing array of lavender, mint, violet, herb and blue stone fruits. Veins of cool, saline-infused minerals give the wine its energy and length. At its essence, the 2014 is a deceptively mid-weight, refined St.-Emilion built on weightless energy, tension and class. Hints of lavender, cloves, white pepper and savory herbs reappear on the finish, adding lift and precision. In 2014, Clos Fourtet is a true stand out, as well as one of the classiest, most understated wines of the year. The blend is 89% Merlot, 7% Cabernet Sauvignon and 4% Cabernet Franc. Tasted three times.

PRESSE CLOS FOURTET 2014

The logo for Bettane & Desseauve, featuring the name in white capital letters on a red rectangular background.

Bettane & Desseauve

92

Racinaire et déjà un peu truffé en bouche, amers nobles de terroir calcaire, tannin un peu austère.

JancisRobinson.com

Jancis Robinson

16.5

Mid crimson. Pale rim. Very sweet nose and rather mild palate. Not attention grabbing but nor is it exaggerated. Just rather low key and well behaved. Fresh but rather sudden finish. Drink 2020-2028



Fabian Barnes

Coup de cœur

Clos Fourtet 2014 est un monstre de finesse et d'élégance pas un cheveu ne dépasse tout du long

VINIFERA :

Jacques Perrin

Il exhale des notes fruitées sur fond minéral. Moins boisé que par le passé, il dessine une forme élancée à la trame très élégante et la finale, longue, racée, laisse augurer de son potentiel.



La Revue du Vin de France

17-17.5

89 % de merlot dans l'assemblage pour ce vin très parfumé, exprimant déjà une grande variété d'épices douces, de bois précieux et d'excitantes nuances fruitées. La matière poursuit l'exercice dans sa sapidité distinguées mais terrienne, servie par un corps pulpeux, intense mais sans insistance tannique ni alcoolique.

PRESSE CLOS FOURTET 2014

Decanter.com

Decanter (James Lawther MW) 18/20 (93/100)

Super wine. Lovely pitch of ripeness. Tiny berry fruit on the nose. Exquisite tannins and texture. Smooth, fine boned and fresh, the limestone terroir evident. Tannins abundant but finely etched. Long, persistent finish. Poised.

Drink: 2022-2035

The Wine Cellar insider

Jeff Leve

93-94

Supple textures make it easy to enjoy the pure, fresh feeling of clean, ripe fruits and silky tannins. Red licorice and sweet, silky, fresh berries in the finish, this wine was made from a blend of 89% Merlot, 7% Cabernet Sauvignon and 4% Cabernet Franc. It reached 13% alcohol with a pH of 3.57 and will be aging in 60% new, French oak barrels for 15 months.