



VINTAGE 2024

Balancing act Vintage!

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HARVEST From 25th September to 11th October 2024

BLEND 84% Merlot

10% Cabernet Franc

06% Cabernet Sauvignon

AGEING 40% new barrels - 58% one-year-old barrels -
2% in clay amphorae

14 to 18 months aging in underground cellars

ANALYSIS Alc.13% vol - pH 3,43

PRODUCTION 30 hl/ha - 50,000 bottles

*Technical sheet
and detailed vintage*





VINTAGE 2024

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OWNER Famille Philippe Cuvelier
MANAGING DIRECTOR Matthieu Cuvelier
DIRECTOR Emmanuel de Saint Salvy
CONSULTANTS Jean-Claude Berrouet and Derenoncourt Consultants

VINEYARD

APPELLATION Saint-Émilion Grand Cru
CLASSIFICATION 1^{er} Grand Cru Classé since 1955
LOCATION On the highest slopes of the western plateau of Saint-Émilion, at the foot of the "Grandes Murailles"
SURFACE AREA 22 hectares
SOIL TYPE Clay-limestone
GRAPE COMPOSITION 86% Merlot
08% Cabernet Franc
06% Cabernet Sauvignon
PLANTING DENSITY Between 6,000 and 9,200 vines per hectare
AVERAGE AGE OF THE VINES 35 years

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HARVEST From 25th September to 11th October 2024
SORTING/RECEPTION Density sorting prior to manual selection, gravity-fed reception
BLEND 84% Merlot
10% Cabernet Franc
06% Cabernet Sauvignon
VINIFICATION Fermentation of whole uncrushed berries in 25 small-capacity temperature-controlled stainless steel vats; extraction via manual pigeage; vatting period lasting 21 to 28 days. Malo-lactic fermentation in vats
AGEING 40% new barrels - 58% one-year-old barrels - 2% in clay amphorae - 14 to 18 months aging in underground cellars
ANALYSIS Alc. 13% vol - pH 3,43
PRODUCTION 30 hl/ha - 50,000 bottles



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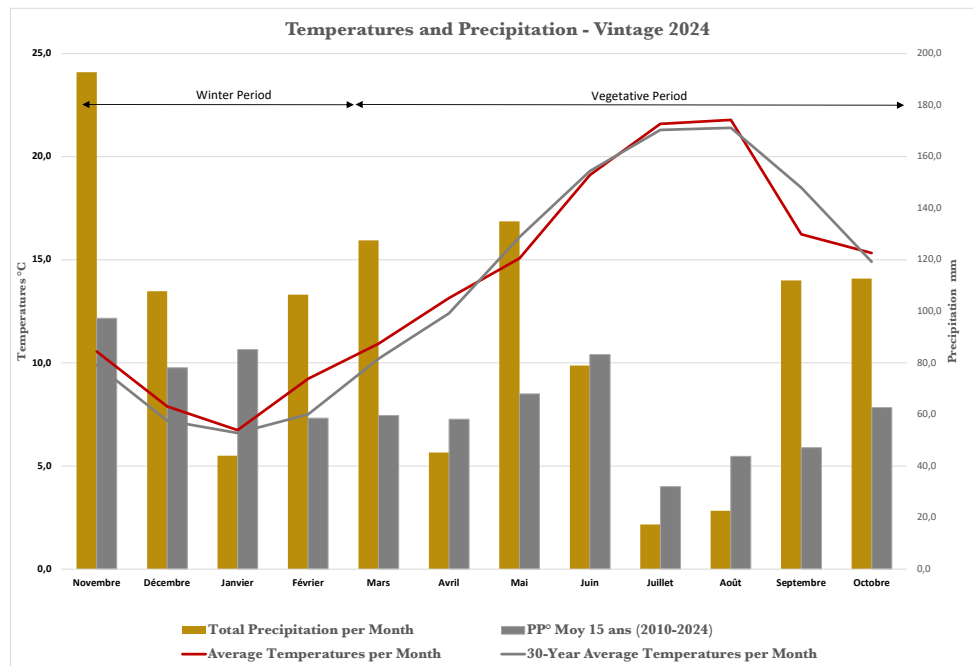
Balancing act Vintage!

Any Bordeaux lover appreciates our wines not only for the pleasure of drinking them but also for the satisfaction of understanding a terroir, a vintage, and the know-how of the men and women who dedicate themselves to it. The wines produced at Clos Fourtet in 2024 are **deeply rooted to their identity-and-magnificent limestone plateau** swept by the wind, and a reflection of the winegrowers who have invested incredible energy and taken bold, rewarding risks.

Like an **experimented Master-acrobat**, we navigated this vintage by making crucial choices that led us without any missteps to produce a wine of perfect balance and finesse.

Climatic Data

The 2024 vintage was shaped by an autumn and winter (except for the first half of January) that were particularly mild and excessively wet (+1.5°C and 50% more rainfall than the ten-year average). Under these favourable conditions, bud break occurred early and uniformly, around March 20th for the Merlot.

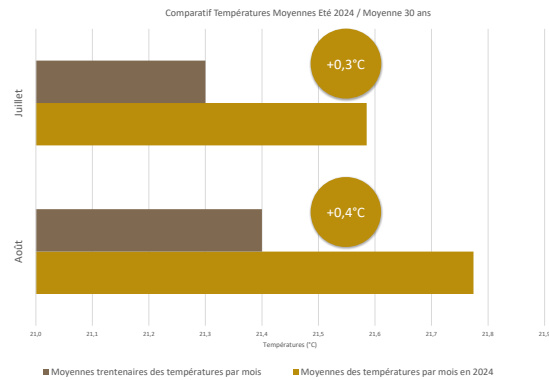
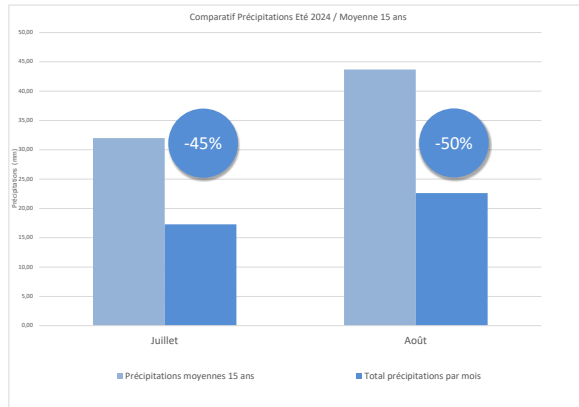


The mildness of early spring gradually gave way to cooler temperatures. As a result, the vine slowed its growth, compensating for its early start to the cycle. After a brief lull in April, rainfall resumed. **The plant cover** at Clos Fourtet absorbed excess water and improved soil stability, allowing our tractors to operate efficiently. **The limestone soils** acted as natural drains, preventing waterlogging. Under these conditions, our vines did not suffer from hydromorphy, and soil life so crucial for vine development remained unaffected.

Our experienced teams adapted swiftly, accelerating vineyard operations such as shoot thinning, desuckering, and leaf removal. By prioritizing **preventive measures**, we enhanced the vineyard's natural balance and improved resistance to fungal diseases.

Flowering occurred at the end of May during a milder period. However, issues of coulure (poor fruit set) and millerandage (uneven grape development) had already reduced our harvest potential at this stage. At the time, we could not foresee that **this natural yield limitation would later prove to be a key factor** in achieving full grape maturity by the end of the cycle.

Summer then settled in and remained stable. **July and August**, the crucial months for the **quality** of the vintage were **drier than average, with higher temperatures**. From July 1st onward, the climatic water balance entered a phase of increasing deficit, which persisted until veraison (late July). These moderate water constraints encouraged the synthesis of polyphenols and aromatic compounds in the grape skins, enhancing the depth and complexity of the vintage.



Since 2018, the succession of years marked by unusually hot and dry summers has reshaped our frame of reference. The summer of 2024 falls within **the temperature norms** of the past 15 years, and it is precisely this **absence of extremes** during the ripening phase that best defines our 2024 vintage! Veraison began around July 26 and progressed gradually until mid-August. By then, we knew that patience would be key, and we would have to wait until the end of September to begin harvesting.

Technical Mastery

Thanks to our **experience** and meticulous **vineyard work**, we understood that in a vintage with small berries and limited yields, **the nature of our soils** allowed us to wait. We held off until September 25 to begin **a selective, unhurried harvest**. The final cuts of the pruning shears took place on October 11.

After **meticulous sorting**, the grapes are transferred into our small vats **by gravity, without crushing**. This process preserves the integrity and aromatic purity of the freshly harvested fruit as much as possible. Following the same philosophy, no pre-fermentation phase is carried out, allowing **natural fermentations** to begin at ambient temperature. This approach promotes diversity and complexity while avoiding any loss of character that could result from the use of selected yeasts. The first juices reveal an exceptional aromatic expression. Gentle extractions through **manual punch-downs** release tannins of **remarkable finesse**.

At Clos Fourtet, **a tailored program for each parcel** allows us to craft our two wines with precision, ensuring their distinct identities. After a maceration period of three to four weeks, the new vintage is shaping up to be pure, balanced, moderately concentrated, and deeply **reflective** of its limestone terroir.

The nature of our soils, the expertise of our team, patience in the vineyard, and a measured approach in the cellar are the key steps to **a perfectly proportioned vintage!**

The vintage
2024
in a few words

Contemporary
Rare *Creamy* **Pure**
Selection **Supple**
Elegant **Precise**
Gentle extraction
Balance
Aromatic
Juicy **Fruity**
Delicate
Tension *Silky tannins*
Distinctive

Freshness
Patience
Well-proportioned
Finesse
Slender

*The choices of man at
the heart of the vintage*