



# Clos Fourtet

# 2020

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 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 2020 VINTAGE

**HARVEST** from 15<sup>th</sup> to 30<sup>th</sup> September 2020  
**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. 14.5° - pH 3.6  
**PRODUCTION** 40 hl/ha - 50,000 bottles

## DESCRIPTION OF THE VINTAGE

**IN THE VINES** The 2020 vine cycle began with a mild and excessively rainy winter. Water reserves in the soils, depleted by the drought in 2019, were completely replenished. Bud-break occurred on 13<sup>th</sup> March, ten days ahead of normal schedule. With warm and humid spring conditions, vine vegetation growth accelerated, forcing us to redouble our efforts to get all vineyard tasks done at a time when the country was in lockdown. The vines flowered during a crop-saving spell of settled weather between 12<sup>th</sup> and 25<sup>th</sup> May. Dry, cool weather then set in. Moderate water stress favoured the synthesis of phenolic compounds and the size of the Merlot berries. Veraison began in mid-July. The grapes ripened in warmer than average conditions except during the first two weeks of September when cool nights enhanced aromatic expression.

**IN THE CELLARS** Phenolic and aromatic concentration combined with gentle extractions during the vinifications led to wines that were silky-textured, fresh and of great finesse.

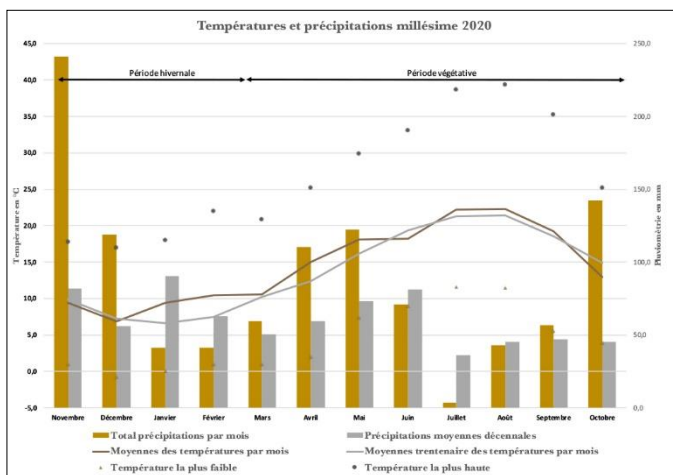
## TASTING NOTES

**COLOUR** A deep garnet hue with dark 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 mouth-feel. Beautiful aromatics and superb length of flavour.



## THE 2020 VINTAGE: A great vintage hidden in the shadows!

While 2020 will always be remembered for its unprecedented health context, the 2020 vintage will, in our view, be a very pleasant surprise for all wine enthusiasts. For the first time in years, the vintage emerged in silence, sheltered from the outside world, but protected on a daily basis (weekends included) by the vigneron. It wasn't subject to assessments, either positive or negative, and was judged without preconceived ideas.



### VINE CYCLE STAGES AND HARVESTING DATES:

|                    | Bud break | Mid-flowering point | Mid-veraison | Harvest            |
|--------------------|-----------|---------------------|--------------|--------------------|
| Merlot             | 13 March  | 20 May              | 24 July      | 15 to 30 September |
| Cabernet Franc     | 15 March  | 23 May              | 4 August     | 23 September       |
| Cabernet Sauvignon | 25 March  | 25 May              | 7 August     | 30 September       |

### 2020 GROWING SEASON FACTS AT CLOS FOURTET:

- Very early bud-break after a very rainy and mild winter
- Rapid shooting of the vines
- Fast flowering
- Even veraison
- Hot, dry and sunny summer
- Moderate water deficit stress
- Cool spell during the first two weeks of September

### CLOS FOURTET 2020 CHARACTERISTICS:

- A satisfactory crop yield
- Aromatic purity
- Well-defined, taut, chalky tannic structure
- Very fine balance on the palate
- Wonderful length of flavour
- Expectations for long ageing potential