



La Closerie de Fourtet 2022

Second wine of Clos Fourtet 1^{er} Grand Cru Classé

OWNER Philippe CUVELIER
MANAGING DIRECTOR Matthieu CUVELIER
DIRECTOR Emmanuel de SAINT SALVY
APPELLATION Saint-Émilion Grand Cru
SURFACE AREA 5 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

HARVEST from 9th to 27th September 2022
BLEND 90% Merlot – 10 % 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 20% new barrels - 80% barrels of a year
- 16 to 18 months' ageing in underground rock cellars.
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ANALYSES Alc. 14.5° - pH 3,54

PRODUCTION 36 hl/ha - 18,000 bottles

DESCRIPTION OF THE VINTAGE

IN THE VINES

The cool, rainy weather at the beginning of 2022 soon gave way to mild and dry conditions which brought about an early bud-break in the vines. This was followed by an exceptional spring with May being the hottest and one of the driest of the last 20 years. The vines had to adapt quickly to these unusual conditions at this stage of the cycle, and this was the key to this vintage's success for us. The mid-flowering point was reached on 23rd May, around twelve days earlier than average. Three heatwaves then occurred which affected vine vegetation, slowing down growth and then delaying the veraison which, once begun, was fast and homogeneous. Lack of rain created moderate water stress which, in our limestone soils, was very beneficial for quality. By the end of August, sugar ripeness had been achieved. We needed to wait though until September 9th to be able to pick the grapes at perfect aromatic and phenolic ripeness

IN THE CELLARS

Gentle extractions were carried out through manual pigeages



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2022 VINTAGE:

A show of climatic resilience-!

Vintages come and go and yet are never quite the same! After a very classic 2021 vintage, the 2022, with its climatic excesses, perhaps gave us a glimpse of the classicism of the future! It was a reminder to us that the vine plant is capable of withstanding extreme conditions. Moreover, the quality of the Merlot produced this year supported our conviction that this grape variety still has a great future on Saint-Emilion's limestone plateau. Nevertheless, hotter conditions and lack of water, such as we experienced in 2022, force us to envisage even more caring vine-growing practices at our wine estate.

VINE CYCLE STAGES AND HARVESTING DATES:

| | Bud Break | Mid-Flowering point | Mid-Véraison | Harvest |
|--------------------|-----------|---------------------|--------------|-------------------|
| Merlot | 20 March | 22 May | 28 July | 9 to 22 September |
| Cabernet Franc | 23 March | 24 May | 03 August | 21 September |
| Cabernet Sauvignon | 28 March | 25 May | 05 August | 27 September |

2022 GROWING SEASON FACTS :

- ♣ Early bud-break
- ♣ Fast, homogeneous, high-quality flowering during hot and dry spell
- ♣ Veraison delayed by the heat-wave, but then fast and homogeneous
- ♣ Large annual rainfall deficit, but the effects were limited in our limestone soils
- ♣ Very fine weather during the ripening period
- ♣ Very early harvest, beginning in early September