



Clos Fournet / 2022

OWNER Philippe CUVELIER
MANAGING DIRECTOR Matthieu CUVELIER
ESTATE MANAGER Emmanuel de SAINT SALVY
APPELLATION Saint-Émilion - 1^{er} Grand Cru Classé
SURFACE AREA 22 hectares (54.3 acres)
SOILS Clay-limestone
DENSITIES of PLANTATION 6,000 to 9,200 vines/ha
AVERAGE AGE OF VINES 35 years
CONSULTANTS Stéphane Deroncourt et 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 Fournet, vinified using the gentle extraction technique of immersing whole uncrushed grapes in the must, 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 Fournet, which the Cuvelier family eagerly seeks to bring out in each and every vintage.

THE 2022 VINTAGE

HARVEST from 9th to 27th September 2022

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 21 to 28 days. Malo-lactic fermentation in vat, amphoras and barrels.

AGEING 40% new barrels - 58% second-fill barrels - 2% amphoras - 14 to 18 months' ageing in underground rock cellars.

ANALYSES Alc. 14.5° - pH 3,54

PRODUCTION 36 hl/ha - 55,000 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 and carefully-controlled temperatures.

TASTING NOTES

COLOUR A garnet hue with bright purple glints.

NOSE Complex, intense aromas, resulting from very good ripeness in the grapes without any exotic character.

PALATE A fresh, full and elegant entry, underpinned by dense, spherical and creamy tannins.

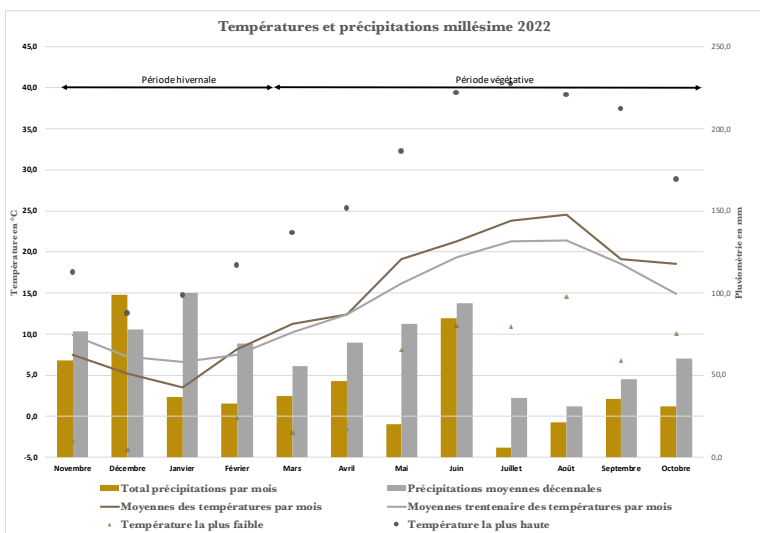
PERSONAL
TASTING NOTES

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THE 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-veraison	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 AT CLOS FOURTET:

- 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

CLOS FOURTET 2022 CHARACTERISTICS:

- A varied and intense aromatic range
- Lovely balance combining texture and velvetiness
- Hallûark limestone plateau character
- Wonderful length of flavour
- Very long ageing potential predicted