



# Clos Fournet / 2023

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 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 Derenoncourt 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 aromatic purity and precision on the palate in its wines reflect the outstanding terroir of Clos Fournet, the expression of which the Cuvelier family has carefully sought to bring out for over 20 years.

## THE 2023 VINTAGE

**HARVEST** from 14<sup>th</sup> September to 3<sup>rd</sup> October 2023

**BLEND** 87% Merlot - 7% Cabernet Franc - 6% 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 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** 46 hl/ha - 60,000 bottles

## DESCRIPTION OF THE VINTAGE

**IN THE VINES** After a slightly colder than average winter and sufficient rainfall to replenish the soils' water reserves, the vines began their budding in late March. A generally warmer spring led to a magnificent flowering of the vines. With mild temperatures, even during the nights, and very high relative humidity, extreme vigilance was required, both to protect the vines' health and to ensure that vineyard tasks and soil management were carried out efficiently. The mid-veraison point was reached at the end of July in conditions of moderate water constraint. The dry, moderately warm first half of August allowed the fruit to maintain very good freshness. However, the two intensely warm periods in mid-August and early September were crucial for a fully ripe and abundant harvest. The picking began on 14<sup>th</sup> September and was smoothly spread out until it was completed on 3<sup>rd</sup> October. The 2023 vintage was the third earliest of the last 20 years.

**IN THE CELLARS** Sorting via mechanical and visual means. Gentle extractions through manual pigeages at carefully-controlled temperatures.

## TASTING NOTES

**COLOUR** A garnet hue with bright purple glints.

**NOSE** A refined, precise and fruity nose, clearly expressing the limestone soils.

**PALATE** A delicate, fresh and elegant entry with an air-light mid-palate underpinned by silky tannins. A saline finish and lovely length of flavour.

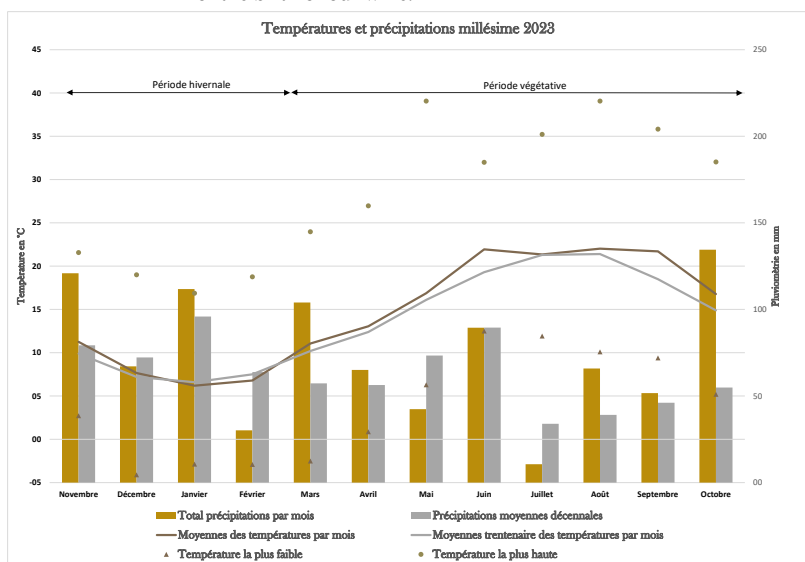
PERSONAL  
TASTING NOTES

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## THE 2023 VINTAGE: A bumper harvest!

While 2023 fits into the category of modern early-ripening vintages, it is very difficult to find another vintage that resembles it. With tropical-like conditions in spring and a dry summer which was moderately warm but with two very hot spells, we don't see another vintage with which it can be compared. The magic of our limestone soils, in tandem with pragmatic precision vine-growing practices, ensured that we produced wines that combined freshness, complexity and phenolic ripeness. The bonus of an abundant harvest made an even more stringent selection possible at each stage of the birth of our wine.



### VINE CYCLE STAGES AND HARVESTING DATES:

	Bud-break	Mid-flowering point	Mid-veraison	Harvest
Merlot	25 March	26 May	28 July	14 September to 04 October
Cabernet Franc	30 March	30 May	02 August	20 to 22 September
Cabernet Sauvignon	02 April	02 June	03 August	03 October

### 2023 GROWING SEASON FACTS AT CLOS FOURTET:

- Budding occurred at the usual time
- Warm spring with an excellent, early, fast flowering
- Mild temperatures, especially at night, together with high relative humidity, leading to high downy mildew pressure
- Fast, even veraison with moderate water constraints
- Dry, moderately warm summer with nevertheless 2 heat-waves in mid-August and early September which enhanced ripening
- Early harvest in mid-September

### CLOS FOURTET 2023 CHARACTERISTICS:

- Lovely freshness and great precision in the fruit
- Very good balance combining texture with velvety smoothness
- Clear expression of limestone plateau terroir
- Very good length of flavour on the palate
- Long ageing potential