

Clos Fourtet

1^{er} Grand Cru Classé



Clos Fourtet Saint-Emilion Grand Cru Rouge 2025

AOC Saint-Emilion grand cru, Premier Grand Cru Classé, Bordeaux, France

PRESENTATION

Located at the top of the limestone plateau which constitutes the privileged terroir of the great wines of Saint-Émilion, Clos Fourtet is both one of the best situated vineyards and one of the most renowned.

TERROIR

Clos Fourtet has a naturally drained terroir made of clay-limestone soil with a thin arable layer. The grape varieties are 85% Merlot, 10% Cabernet Sauvignon, and 5% Cabernet Franc. The vines, with an average age of 25 years, are cultivated using traditional and reasoned methods: use of organic and mineral fertilizers, disbudding, protection of grape embryos and vines against diseases, mites or fungi, leaf thinning, green harvesting to optimize concentration.

WINEMAKING

Natural fermentation in whole berries in 25 small capacity, temperature-controlled stainless steel vats, gentle extraction by manual punching down, maceration for 21 to 26 days, malolactic fermentation in tank.

AGEING

40% new barrels - 58% barrels of 1 wine - 2% in jar 14 to 18 months aging in underground cellar.

VARIETALS

Merlot 84%, Cabernet franc 10%, Cabernet-sauvignon 6%

TECHNICAL DATA

Production volume: 40000
Surface area of the vineyard: 22.00 ha
Yield: 28 hL/ha
Age of vines: 35 years old

TASTING

Opaque red dress. Of an umbilical depth, dense, this bouquet envelops you calmly - a confident ripe fruit, a precise and pure red rose, like a return to origins. The mouth is incredibly full, spherical in its substance, both ample and airy, with a suspended weight. Dynamic and powerful, it stretches out on a long juicy finish." - Le Figaro.

REVIEWS AND AWARDS

JAMES SUCKLING.COM 97-98
James Suckling

JEB DUNNUCK 96-98
Jeb Dunnuck

vinous 96-98
Antonio Galloni
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Vinous



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SAINT-ÉMILION GRAND CRU

2025

Famille Ph. CUVELIER
PROPRIÉTAIRE



Decanter

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Decanter



94-96
Wine Advocate

