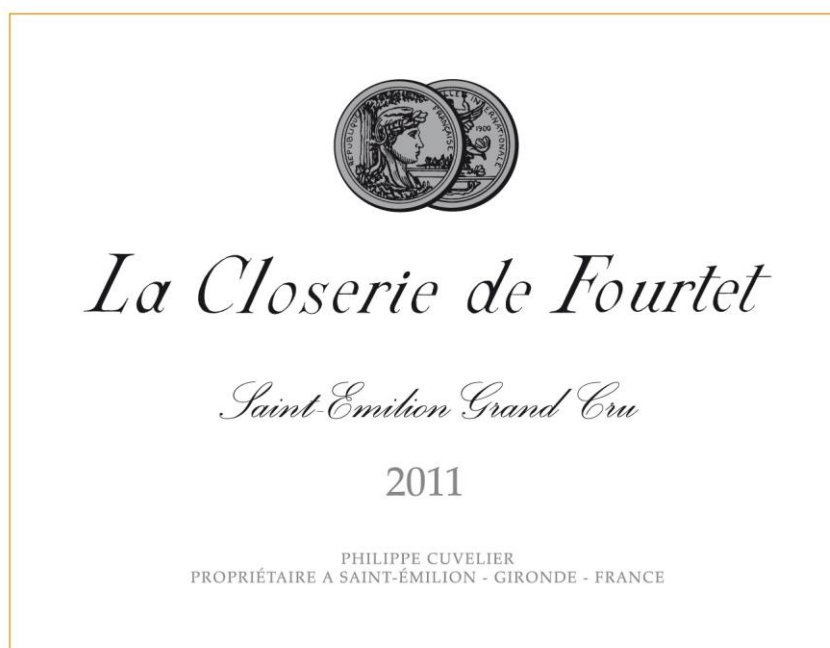


La Closerie de Fourtet

- **Surface** : 20 hectares
- **Grape Varieties** : 85 % Merlot, 10 % Cabernet Sauvignon, 5 % Cabernet Franc
- **Soils** : limestone and clay
- **Average age of the wines** : 25 years
- **First wine** : Clos Fourtet, First Classified Growth



Vintage 2011

- **Bud Pushing** : 28th March
 - **Flowering** : 09th May
 - **Véraison** : 28th July
 - **Harvest** : 16th September to 04th October
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- **Blending** : 90 % Merlot, 10 % Cabernet Franc
 - **Yield of the year**: 33 hl/ha
 - **Production** : 20 000 bottles
 - **Ph** : 3.58 **Alcohol** : 13 % vol
 - **Ageing** : during 15 months in one-year-old barrels

La Closerie de Fourtet



Vintage 2011

Weather:

The climate during the years 2010-2011 is characterized by a yearly total rainfall (495 mm) lower than the thirty-year average (944 mm.). Both fall and winter (October to January) were very cold (1 to 3°C below average). However the months of April and May were very hot and dry for the season, followed by a month of pretty cool and lightly sunny July.

The bloom occurred quite fast and all at the same time, and the quantities were enough, reinforced to the observation of the vineyard by the foliar deficit imposed by the drought. The vine could recover and turn green again. The clearly marked growing stop also allowed a homogeneous veraison. The rainfall over the growing period was under the average (243 mm against 476 mm), but enough to regularly feed the vine. The temperatures during the months of June and August were close to normal. A warm and sunny September provided an optimal maturation.

Tasting notes:

Second wine of Clos Fourtet (first classified growth), La Closerie de Fourtet comes from the same outstanding clay limestone soils. This Grand Cru displays intense aromas on red berry fruits and spices together with a powerful tannic structure full of finesse and mineral character.