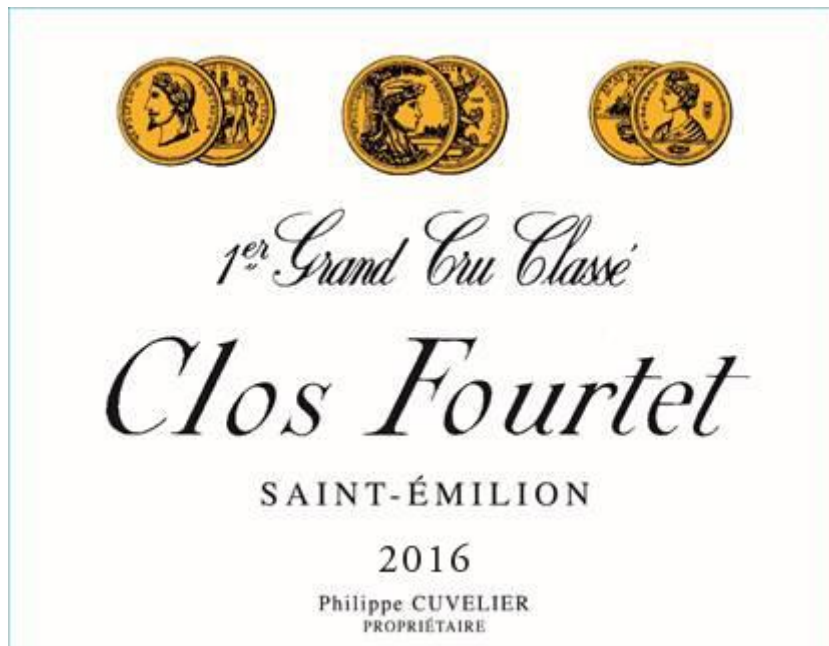


# Clos Fourtet

- **Surface area:** 20 hectares (49 acres)
- **Grape varieties:** 85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc
- **Soils:** Clay-limestone
- **Average age of the vines:** 29 years
- **Second wine:** la Closerie de Fourtet.



- **Bud-break:** 25 March
- **Mid-flowering point:** 10 June
- **Mid-veraison:** 10 August
- **Harvesting dates:** from 4 to 20 October 2016
- **Blend:** 90% Merlot, 8% Cabernet Sauvignon, 2% Cabernet Franc
- **Yield in 2016:** 42 hl per hectare
- **Production:** 55,000 bottles
- **Alcoholic degree:** 14 **Total acidity:** 3.35
- **pH:** 3.51
- **Ageing:** 15 months with 60% of the *Grand Vin* in new barrels.

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# Clos Fourtet



## 2016 vintage

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### Weather conditions:

- The 2016 vintage had:
  - a mild and very rainy winter,
  - a cool, rainy spring
  - a hot and particularly dry summer.
- These weather conditions brought about an especially long vine cycle, which included two very favourable elements:
  - a homogeneous flowering,
  - a long and full ripening.
- Phenology:
  - Early bud-break,
  - Homogeneous flowering during a break in the weather that brought fine, sunny conditions.
  - Late and slightly prolonged veraison.
  - Very full ripening in very favourable conditions.

### ➤ Vintage profile

The weather conditions in this vintage produced a bumper 2016 harvest but with homogeneous and very complete ripeness. The wines have high potential tannin levels, moderate alcoholic degrees and quite high acidities. The wines are powerful, fresh, and aromatic and have perfect balance.

### Tasting comments:

A deep, glowing garnet hue with ruby glints.

The nose has good aromatic intensity (a trait of this vintage) and displays firstly a range of floral notes, in which violets come to the fore. Then, black fruit aromas come through, especially blackcurrant, followed by aromas of cigar-box.

The palate is homogeneous with a dense texture, underpinned by coated tannins which provide unctuousness to the whole, while a mineral aspect adds complexity and brings an expression of finesse and elegance. Great aromatic freshness “lengthens” the finish with mingling black fruit and peppermint notes and outstanding, lingering length of flavour. *Tasting comments by Jean Claude Berrouet*