



CLOS FOURTET 2019

Saint-Émilion 1er Grand Cru | Bordeaux

Clos Fourtet 2019 is a Saint-Émilion Premier Grand Cru Classé B from 90% Merlot, 7% Cabernet Sauvignon and 3% Cabernet Franc. The estate's technical sheet records harvest from 24 September to 10 October and a wine shaped by deep colour, freshness and chalky structure. WINEMAKING: whole, uncrushed berries were fermented in small temperature-controlled stainless-steel vats, with extraction by manual pigeage. Ageing ran for 14 to 18 months: 50% new French oak, 48% one-year barrels and 2% terracotta amphora, adding precision without turning the wine into an oak exercise. FOOD PAIRING: decant young bottles for around two hours and serve slightly cool in a large Bordeaux glass. Roast lamb, beef rib, duck breast, mushroom-rich dishes and aged Comté all suit the wine's depth and controlled finish.

Tasting notes

Color

Deep garnet with purple glints.

Aroma

Violet, blackberry, black cherry, mint, espresso, cocoa, liquorice and crushed limestone.

Taste

Dense black cherry, creamy tannins, fresh acidity and a chalk-drawn frame.

Finish

Long, saline and polished, with black plum, spice and fine mineral grip.

CLOS FOURTET Clos Fourtet stands just outside the medieval village of Saint-Émilion, on the limestone plateau that shapes the estate's style. Its name recalls Camp Fourtet, a fortified site once used to protect the town; vines came later, taking root in clay and limestone. The Cuvelier family acquired the château in 2001 and placed Matthieu Cuvelier in charge, modernising vineyard and cellar work while keeping the emphasis on Merlot, measured extraction and the plateau's natural tension.